



Amuse bouche

Pea and mint soup

Starters

Gin and beetroot infused gravlax on herb leaves

Ham hock with spicy piccalilli and toasted focaccia bread

Goats cheese, pickled red onion, sundried tomato salad

Main course

Beef wellington with a rich red wine and thyme sauce served with dauphinoise potatoes, heritage carrots and fine beans with toasted almonds

Corn fed chicken breast stuffed with wild mushrooms served with fondant potato, heritage carrots and fine beans with toasted almonds

Butternut squash, spinach and red pepper open ravioli with a sage butter sauce served with an edible flower, herb and fine leaf salad

To finish

Strawberry and black pepper panna cotta

Sticky chocolate pudding and vanilla custard Cheeses from local suppliers, chutneys and oat biscuits