

### **First Course**

*Cream of parsnip soup, nutmeg crème fraiche*  
(D, SD)

*Chiltern valley venison carpaccio, pickled wild mushrooms, parmesan, rocket*  
(D, SD)

*Cured and torched fillet of mackerel, horseradish ice cream, caramel and beetroot puree,  
soused beetroot*  
(F, SD, D, E)

*Goats cheese, apple and burnt leek puree, rye bread crostini, frisee*  
(D, G, SD)

### **Main Course**

*Braised ox cheek, creamed potatoes, treacle-braised carrot, crispy  
cavallo nero, braising jus*  
(D, SD)

*Roasted breast of chicken, chestnut rosti potato, Brussel sprouts, pancetta,  
red wine jus*  
(D, G, SD)

*Pan seared fillet of Hake, braised fennel, baby spinach, mussel and  
caper cream sauce*  
(D, F, M, SD)

*Sweet potato tart, braised red cabbage, port reduction*  
(D, SD, MU)

### **Pudding**

*Cherry mousse, pistachio sponge and meringue, cherry sorbet*  
(D, E, G, N, S)

*White chocolate glazed Coconut parfait, exotic fruit salsa, mango gel, pineapple sorbet*  
(D, E, G, N, S)

*Milk chocolate tart, orange gel, stem ginger ice cream, caramelised orange segments*  
(D, E, G, N, S)

*British cheese selection, apple and cider chutney, celery, grapes, biscuits*  
(D, SD, CE, G, N, E, SE, S)

*Cafetiere, Espresso or Cappuccino coffee and handmade sweetmeats* £7.50

*Wherever possible Chef will be pleased to offer alternatives to the dishes shown here  
For guests staying for a longer visit or who prefer a different style of cooking.*

