THE HONOURS
GROUP BOOKINGS
£47.50 per person

STARTERS

SMOKED SALMON RILLETTE
Crème fraîche, cucumber, toasted sourdough

PICKLED MACKEREL
Carrot, cucumber, apple, wasabi dressing

PUMPKIN VELOUTÉ
Pumpkin seeds, hazelnut oil, parmesan (v)

BALLANTINE OF FOIE GRAS
Apple & fig chutney, toasted brioche

MAIN PLATES

FILLET OF LOCH DUART SALMON
Pak choi, champagne buerre blanc

RISOTTO
Gorgonzola, braised endive, glazed walnuts (v)

ROAST "FENTON BRUNT" PARTRIDGE
Braised cabbage, cocotte potatoes

DONALD RUSSELL DRY AGED STEAK
SIRLOIN OR RIBEYE
Finished with a Madeira glaze, served with grilled vine tomatoes & Béarnaise or red wine sauce
(£15.00 supplement per person)

DESSERTS

TARTE BOURDALOUE
Commice pears, Agen prunes, Armagnac ice cream

SPICED CHOCOLATE SOUFFLE
Clementine sorbet

SELECTION OF FARMHOUSE CHEESE