

Starters

Hot savoury peach, stuffed with a herb cream cheese and melted with a brandy and cheddar topping.

Guinea fowl and pork terrine, garnished with a carrot and toasted sesame seed relish.

Fresh pasta tagliatelle, with prawns and petit pois, tossed in a creamy sauce.

Crab and salmon open tart with a beetroot and balsamic drizzle.

Baked spicy filo duck parcel, served with a tangy mango sauce.



Soup of the day or Sorbet



Main Courses

Calves Liver

Seared calves liver, served with crispy bacon, onion marmalade and a rich gravy.

Catch of the Day

Fresh fish according to availability.

Herby Poussin

Boned poussin filled with an apricot and sage stuffing, glazed with a herby garlic jam.

Rack of Lamb

Rack of English lamb, coated with an oat and black pepper crust, served with a port and raisin jus.

Gressingham Duck

Roasted breast of gressingham duck, sliced and garnished with apple and thyme mash and elderflower sauce.

Fillet of Beef

Marinated medallions of prime fillet steak, sautéed and garnished with a shallot, madeira and mushroom reduction.

This dish carries a surcharge of £3.25.

Portabello Mushroom

Grilled portabello mushroom, filled with mushroom duxelle, beef tomato, goats cheese and a savoury crumb.

All dishes are accompanied by a variety of fresh market vegetables and potatoes.



Desserts

We offer a wide variety of desserts which will be described to you by your host.



Coffee and homemade petit fours.



3 course meal

Starter, soup or sorbet and main course.

£24.50

5 course meal

Starter, soup or sorbet, main course, dessert, coffee and petit fours.

£29.95

All prices are inclusive of VAT.

Service not included.

All food is homemade, freshly prepared and cooked to order.

Some dishes may contain nuts.

Please advise us of any allergies.