

# **Table D'hôte Menu**

**3 Courses**

**£25.95**

Soup of the Day

Confit Duck & Foie Gras Terrine, Kumquat Marmalade, Micro Salad

Salad of Goats Cheese, Beetroot & Cucumber with Citrus Fruits

Scallops Skewered with Lemon-grass on a Thai Noodle Salad, Sesame Dressing  
*(£2.95 Supplement)*

Carpaccio of Beef, Rocket & Parmesan Salad, Balsamic Glaze

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Roast Loin of Venison, Celeriac Dauphinoise, Braised Red Cabbage  
Spiced Baby Pear, Blueberry Jus

Roast Pork Tenderloin wrapped in Pancetta  
Creamed Wild Mushrooms, Fondant Potatoes, Glazed Carrots

Pan-Fried Halibut, Mousseline Potato, Braised Lentils with Bacon, Pancetta Crisp  
*(£3.95 Supplement)*

Corn-Fed Chicken Supreme with a Tomato, Bean & Chorizo Cassoulet  
Roasted New Potatoes

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Iced Chocolate & Orange Parfait

Raspberry Crème Brûlée with Shortbread Biscuits

Pavlova with Fresh Cream & Berries

Vanilla Panna Cotta with Mixed Berry Sauce

A Selection of Cheese & Biscuits