



**Reception drink**

A glass of Corney and Barrow Sparkling Blanc de Blancs  
Method Traditionale NV

**To Begin**

Bread rolls with English salted butter

**First Course**

**Pea soup**

With a mint crème fraîche (V)

**Chicken liver parfait**

Served with toasted brioche and onion jam

**Chorizo arancini**

With a burnt apple puree

**Smoked mackerel**

Served with an endive and English apple salad

**Main Course**

**Confit duck**

With a rich lentil cassoulet, crispy kale and herb crumb

**Slow cooked belly pork**

Stuffed with pistachio and served with an oat crumb, creamy mash, seasonal greens and a cider jus

**Pan fried sea bream**

With an olive tapenade, ratatouille of seasonal vegetables and roasted new potatoes

**Beetroot risotto**

With a creamy feta crumb and vegetable crisps (V)

**Crispy polenta**

Served with roasted red peppers and a mushroom ragù (VE)

**Palate cleanser**

Elderflower sorbet

**Dessert**

**Lemon and white chocolate torte**

Served with rhubarb compote, lemon tuille and sorrel

**Baked chocolate and praline tart**

With vanilla ice cream and a hazelnut Florentine

**Hibiscus poached pineapple**

With lemongrass coconut sorbet and lime gel (VE)

**Ginger and mandarin crumble trifle**

Followed by tea or a speciality cafetière of coffee

£60 per person