

Hot Plated Menu Suggestions – Autumn

Starters

Beetroot & Goats Cheese Ravioli, Roasted Golden Beetroot & Walnut butter. (V)

Wild Mushroom Soufflé glazed with Camembert, Hazelnut dressing & Mizuna. (V)

Smoked Trout Fillet, Horseradish Panna Cotta, Cucumber Ribbons & Watercress.

Venison Loin Carpaccio with Pear & Juniper Chutney, Rocket & Caper Berries.

Main Courses

Slow Cooked Pork Belly on a Potato & Apple Rosti with Black Pudding Bon Bons & Sage infused Gravy.

Monkfish Tail in a Basil, lemon & Sorrel Crumb, Saffron Potato Fondant & Roast Vine Tomato pureé.

Lamb two ways – Confit Lamb Shank Shepherds pie with Buttery mash.

Wild Mushroom, Chestnut & Sage Risotto, Rocket Pesto Oil & Root Vegetable Crisps. (V)

Desserts

Roasted Fig Bakewell tart, Dark Chocolate Sauce & Clotted Cream Ice Cream.

Warm Honey & Almond Cake with Whisky Parfait & Oat Crumble.

Baked Apple & Hazelnut Cheesecake, Blackcurrant Jam & Hazelnut Mascarpone.