

In-home dining experience

Winter 2025

Starters

PUMPKIN & WILTSHIRE TRUFFLE VELOUTÉ
Ricotta, Pomegranate, Roast Pumpkin & Pear

SMOKED HADDOCK, EXMOOR CAVIAR
Leeks & Chervil, Toasted Almonds, Almond Velouté

BRAISED CHICKEN & ONION RAVIOLI
Tarragon, Artichokes, Mushrooms & Smoked Bacon

MARINADED MACKEREL, MACKEREL TARTAR
Aubergine, Shallots, Cucumber & Lime Pickle

BRAISED PIGS CHEEK
Parmesan Polenta, Leeks, Capers, Lime & Honey Jus

POACHED SCOTTISH SALMON
Pickled Beetroot, Cucumber, Horseradish & Lemon

ENGLISH HAM HOCK
Onion Risotto, Serrano Ham, Watercress & Wiltshire Truffle

Further vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients, please be understanding should certain ingredients are not available at the time of your event

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Mains

RUMP OF CUMBRIAN LAMB, BRAISED SHOULDER
Moroccan Cous Cous, Charred Onion, Spiced Aubergine & Choy

POT ROAST BLACK LEG CHICKEN
Rosemary Mash, Smoked Bacon, Hispi Cabbage &
Pot Roast Vegetables

LOCAL VENISON LOIN, ROAST & BRAISED
Creamed Celeriac, Cavolo Nero, Roast Sprouts with Pancetta
& Chestnuts

LINE CAUGHT SEA BASS
Roast Fennel, Gnocchi, Brown Shrimp, Shellfish Bisque & Spinach

ROAST CORNISH COD
Hand Rolled Pasta, Baby Gem, Tenderstem Broccolis,
Champagne & Exmoor Caviar Cream

ROAST HALIBUT, PRESSED BELLY PORK
Creamed Leeks, Apple, Pickled Potatoes & Parsnips,
Roasting Juices

DRY AGED FILLET OF BEEF
Braised Beef Shin "Pie", Heritage Carrot, Horseradish & Beetroots
(£7 supplement per person)

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Desserts

RASPBERRY PARFAIT

Lemon & Poppyseed Sponge, White Chocolate Sorbet

CHOCOLATE & AMARETTO TORTE

Coffee Ice Cream, Almond Financier, Date & Orange Purée

APPLE & BLACKBERRY

Caramelised Puff Pastry, Jelly & Custard

BITTER CHOCOLATE & HAZELNUT

Poached Pear, Creme Fraiche & Cherries

CARAMELISED PLUMS

Toffee Brioche, Cinnamon Panna Cotta, Raisin Ice Cream

VANILLA CREME BRULEE

Carrot Cake, Walnuts & Rum & Raisin

CONTINENTAL & BRITISH CHEESES

Fruit Bread, Chutney, Cheese Biscuits

3 cheeses - £6 supplement per person or as an additional course £15 per person

5 cheeses - £10 supplement per person or as an additional course £17 per person

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