

# Indulgent Menu

## Drinks reception

Taittinger Brut Reserve, France N.V, one cocktail  
and one glass of sparkling elderflower presse

## Canapes (select eight)

Corgette fritters, minted yoghurt dip (V)

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Rosemary tuille, goat curd (V)

...

Black olive muffin, goat cheese mousse (V)

...

Mini Cornish crab tartlets

...

Confit rabbit roulade wrapped in parmaham, fig chutney

...

Avacado sushi roll (V) (GF)

...

Cheese gougeres (V)

...

Game chips, truffled cream cheese and chive

## Starter

Loch Duart salmon gravadlax, marinated beetroot, horseradish crème fraîche (GF)

...

Chicken liver and foie gras parfait, fig chutney, endive salad, toasted brioche

...

Rolled terrine of confit chicken, ham hock and foie gras, sweet wine jelly, rasin purée

...

Cornish white crab salad, marinated mooli, compressed cucumber, avocado cream  
(GF)

## Sorbet

Lemon | Lime | Mandarin | Passionfruit | Strawberry | Raspberry |  
Pink Champagne | Mango | Coconut

## Main

Roast sirloin of Stokes Marsh farm beef, fondant potato, glazed shallot, oyster mushrooms, red wine sauce (GF)

...

Manor house Old Spot pork belly, creamed potatoes, savoy cabbage, baby onions, pork jus (GF)

...

Fillet of Scottish cod, braised gem lettuce, mussels, samphire, mussel broth (GF)

...

Pave of Loch Duart salmon, crushed new potatoes, fondue of leeks, chestnut mushrooms, beurre blanc (GF)

## Dessert

Warm pistachio cake, dark chocolate ganache, cherry sorbet (GF) (V)

...

Manor house Old Spot pork belly, creamed potatoes, savoy cabbage, baby onions, pork jus (GF)

...

Orange tart, bitter chocolate sorbet, raspberry gel

...

Warm pecan pie, rum and raisin ice cream, caramelised banana

...

Passion fruit and banana delice, caramelised white chocolate ice cream  
(can be made GF)

...

Szechuan panna cotta, baked pineapple, vanilla ice cream (GF)

## Cheese course

A selection of seasonal cheese

## **Wine**

Picpoul de Pinet, Domaine de Guillemarine, Languedoc, France

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Rioja Crianza, Vina Real, Spain

## **Toast**

Ridgeview, Fitzrovia Rosé, England N.V Taittinger Brut Reserve, France N.V

Selection of fresh, seasonal fruit to accompany your fizz

Select one starter, main and dessert. All dietary requirements will be catered for separately.

GF (Gluten free) V (Vegetarian) DF (Dairy free)