

Autumn/Winter Dinner Party Menu

Starter

Duck, Pork & Pistachio Terrine served with Quince jelly

Chicken, Anchovy & Parmesan salad

Mackerel Pate served with crisp bread & Salad

Roasted Beetroot, Carrot & Cumin salad with Lemon Yoghurt dressing (V)

Wild Mushroom & Gruyere tart (V)

Watercress & Stilton soup served with homemade Sweet Potato Bread (V)

Roasted Pumpkin, Onion & Goats Cheese salad (V)

Main

Slow braised Ox Cheek with Parsnip puree & Greens

Flat Iron Steak served with Jerusalem Artichoke puree & Harissa

Aromatic fish stew with fillets of Hake served with homemade Bacon Bread

Roasted Pork shoulder served with Fennel Dauphinoise Potatoes & Greens

Roast duck served with toasted Almonds, Sweet Potato mash & Pomegranate

Aromatic fish stew with fillets of Hake served with homemade Bacon Bread

Spaghetti Clam Vongole with spicy N'Duja served with Parmesan & Rocket salad

Root Vegetable tarte Tatin served with Watercress salad (V)

Chestnut & Kale Wellington served with herbed Mashed Potato & Greens(V)

Dessert

Torta Gianduia - Chocolate & Hazelnut cake

Dark Chocolate & Coffee mouse cake

Plum cake served with Spiced Rum Caramel

Poached Pears with Pistachio Brittle & Chocolate sauce

Baked Apples served with homemade Berry Crumble Ice cream

Lemon Posset with Almond Shortbread Biscuit

Pumpkin Pie served with Clotted Cream

