



Autumn Dinner

Saturday 14th October 2017

£30.00 per person - dinner
£60 per person - dinner, bed & breakfast

AMUSE

Confit Rabbit Croquette
Sun Blushed Tomato, Burnt Onion, Herb Oil

STARTER

Seared Pigeon Breast
Smoked Garlic, Gaufrette Potato, Blackberry Jus

FISH

Grilled Trout
Beetroot, Pickled Shallot, Samphire

MAIN

Pan Roasted Venison Loin
Celeriac Puree, Pomme Fondant, Cavolo Nero, Carrot
Juniper & Blueberry Reduction

DESSERT

Dark Chocolate Parfait
Orange Gel, Chocolate Soil, White Chocolate Powder, Orange Tuille