

SUNDAY 8TH JANUARY 2012

HEAD CHEF  
Brian Hughson

RESTAURANT MANAGER  
Roberto Salicio

Smoked salmon and gravadlax

Lemon sole goujons with yoghurt tartar and mashed potato sauce

Loin of venison with black radish, pistachio and honey

Salt beef with slow cooked hen's egg and horseradish powder

Heirloom beetroot salad with buttermilk parfait and quince gel

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Angus beef with Yorkshire pudding and seasonal vegetables

Roast rump of lamb with thyme risotto and potato crisps

Pan fried sea bass with Anna potato, celeriac and wild mushrooms

Dover sole fillets with garlic and chive mash, spinach and red wine

Herb gnocchi with butternut squash purée and wild mushrooms

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Pistachio and cherry cake with chestnut and maple ice cream

Chocolate sphere with textures of caramel and spiced foam

Poached pear tart with vanilla ice cream

Lemon olive oil parfait with shortbread and lemon curd

Selection of English and Irish cheeses from the trolley (supplement £5.50)

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Coffee or tea selection £5.50

Three Courses £38