

Menu C

To start

Devilled chicken livers finished with brandy & cream, Smoked bacon
crostini

Mussel & orange soup with basil

Pigeon breast salad with cardamom & orange

Baked goats cheese & sun blushed peppers

Main meal

Aromatic lamb shank stew & cous cous

Saddle of venison, roasted vegetables, parsnip puree, juniper sauce

Penne pasta with chorizo & squid

Gorgonzola cheese & apple struddle with spiced peas

To finish

White chocolate cheese cake, mulled wine & winter berry compote

Watermelon daquin, frosted peaches & blue berries

Cambridge pudding, butterscotch sauce, tiffin ice cream