



2<sup>nd</sup> October 2018

Peppered smoked mackerel, watercress, cucumber, & caper salad, horseradish dressing

Stilton & chicory, watercress, caper, & herb croutons (v)

Roasted corn fed chicken supreme, fondant potato, sautéed green bean, red wine & thyme jus

Roasted autumn vegetable tart tatin, fondant potato, sautéed green bean (v)

Chocolate pave, clotted cream, pistachio brittle



9<sup>th</sup> October 2018

Ham hock & pickled carrot terrine, spiced apricot chutney, frissee, radish salad

Chargrilled vegetable terrine, spiced apricot chutney, frissee, radish salad (v)

Herb crusted supreme of hake, white bean, vegetable, potato cassoulet, crispy garlic & parsley  
crouste

Courgette & goats cheese bon bon, white bean, vegetable, potato cassoulet, crispy garlic & parsley  
crouste (v)

Fruits of the forest bavarois delice, raspberries, mint crème fraiche



12<sup>th</sup> October 2018

Sunblush tomato, bocconcini mozzarella & mizuna salad, ciabatta croutons, basil oil (v)

Pan fried guinea fowl supreme, lentil, pancetta, steamed broccoli barley risotto

Smoked tofu, mushroom, zucchini & pimento brochette, steamed broccoli lentil, edamame bean & barley risotto (v)

Cherry & almond tartlet, caramel ice cream



16<sup>th</sup> October 2018

Confit of salmon, pickled apple, ginger crème fraiche

Wild mushroom & watercress soup

Roasted rump steak, chateau potatoes, carrot & swede mash, port jus

Feta, sunburst tomato, kalamata olive tartlet, basil dressing, chateau potatoes, carrot & swede mash  
(v)

Black forest roulade, chantilly cream, kirsch cherries



23<sup>rd</sup> October 2018

Smoked mackerel, soused heritage carrots, horseradish cream, fresh herb salad

Watercress soup poached free range egg toasted almonds (v)

Haunch of Radwinter venison, roasted fondant potato, root vegetable puree, juniper & red wine reduction

Wild mushroom & spinach wellington, roasted fondant potato, root vegetable puree, juniper & red wine reduction (v)

Roasted Yorkshire forced rhubarb, vanilla baked cheesecake, rhubarb & ginger ice cream



30<sup>th</sup> October 2018

Smoked duck breast, orange, pomegranate, & toasted walnut salad

Smoked tofu, orange, pomegranate, & toasted walnut salad (v)

Seared rib eye steak, creamed potato, braised red cabbage, calvados cream sauce

Chestnut, spinach & blue cheese pithier, creamed potato, braised red cabbage, calvados cream sauce

Chocolate fondant, rum & raisin ice cream, chocolate coulis



6<sup>th</sup> November 2018

Soy, honey, chilli and lime prawns, cucumber and spring onion salad, sesame toast

Adnams ale battered cauliflower pakora, baby watercress, Stokes coronation sauce  
(v)

Corn fed Norfolk chicken, sweet potato puree, grilled plum tomato, mango and lime sauce

Griddled halloumi, sweet potato puree, grilled plum tomato, mango and lime sauce (v)

Apple tarte tatin, toffee sauce, blackcurrant sorbet and cream ice cream



13<sup>th</sup> November 2018

Crab & smoked salmon rillettes, Celeriac & dill remoulade, pickled cucumber

Apple & Parsnip Veloute, Parsnip shards, chive oil (v)

Confit of gressingham duck, Plum & ginger sauce, Egg fried rice, spring onion, Sugar snap peas

Sweet potato, miso & herb croquette, Plum & ginger sauce, Egg fried rice with spring onions  
Sugar snap peas (v)

Mango & passion fruit cheesecake, Lime sorbet





20<sup>th</sup> November 2018

Poached chicken & wild mushroom terrine, curly endive, chilli jam, toasted brioche

Smoked aubergine humous, curly endive, chilli jam, toasted brioche (v)

Quinoa crusted salmon supreme, butternut squash puree, charred baby leek, lemon & mustard  
crème fraiche

Roasted romano pepper, chive, & sweetcorn fritter, butternut squash puree, charred baby leek,  
lemon & mustard crème fraiche (v)

Clotted cream cheesecake, blackcurrant sorbet, walnut praline



Christmas 27<sup>th</sup>, 28<sup>th</sup>, 30<sup>th</sup> November 2018

Smoked Maldon salt cured sea trout, rye bread croutons, squid ink, pistachio mayonnaise, shallots, chervil

Roasted butternut squash soup, crispy sprouts (v)

Locally sourced roast turkey served with a chestnut & thyme stuffing, bacon wrapped chipolata and cranberry sauce

Pea, mint & broad bean risotto, crispy duck egg, roasted vine cherry tomato (v)

Served with chateaux potato, parsnip puree, baby carrot, tender stem broccoli

Cherry and amaretti cheesecake, sticky cherry dressing, vanilla ice cream