



DINE WITH WINE MENU

£49.00 for three courses

Dinner from 19.00 - 21.30

1 August - 30 September 2017

STARTERS

Tempura tiger prawns

with Asian slaw and a mango and chilli salsa

Ham hock and caper berry terrine

with pear and raisin relish

Marinated sunblushed tomato, Roquefort cheese, pear and pecan nut salad

with a honey balsamic dressing

Soup of the day

with rosemary and sea salt focaccia

Wine: Gavi di Gavi sassi della, Italy

MAINS

Slaney Valley beef medallions

with pomme puree, garlic tossed greens
and a red currant jus

Roasted guinea fowl breast

with cauliflower puree, puy lentil ragout
and a port glaze

Herb crusted cod

with cherry vine tomato and black olive ecrasse,
baby spinach and beurre noisette

Forest mushrooms and bocconcini risotto

with basil pesto drizzle

Wine: Salice Salentino Riserva, Italy

DESSERTS

Baked blueberry cheesecake

with granola crust, vanilla sabayon and fruit garnish

Caramel crème brûlée

with raspberry compote and ginger shortbread

Two scoops of Hechet Farm ice cream

Meadow Court Farm cheese platter

with crackers, celery, grapes and apricots

Wine: Ill Caggio Prosecco