

Vegetarian Menu Gourmand

Amuse Bouche

Garden Leek Terrine

cauliflower puree, pickled cauliflower,
sweet tomato jelly, truffle

2006 Domaine Faury Condrieu
Rhône Valley, France

Globe Artichoke

aubergine caviar, golden sultanas,
sauce ratatouille

2008 Eichinger Riesling "Gaisberg" Kamptal, Austria

Aged Balsamic & Shallot Tart Tatin

Crottin de chavignol, wild mushroom puree,
baby spinach

2007 Paddy Borthwick Pinot Noir,
Wairarapa, New Zealand

Jasmine Tea Mousse

blackberry jelly & compote

Chocolate Nemesis

lemon Verbena ice cream

2004 Domaine Cazes "Grenat" Rivesaltes, France

£77.50 inclusive of service and VAT

£15.00 supplement for half board guests

Wine Gourmand Selection

£37.50 per person

for one 125 ml. glass of wine with each course

Menu Gourmand

A tasting of our Chef's signature dishes
(designed for the whole table)
Orders for this menu to be taken by 9.00pm

Amuse Bouche

Slow Poached Anjou Pigeon

sautéed foie gras, pumpkin, sorrel

2006 Domaine Faury Condrieu
Rhône Valley, France

Hand Dived Scallops

cauliflower beignets, parmesan velouté

2008 Eichinger Riesling "Gaisberg" Kamptal, Austria

Fillet of Scottish Beef

ox cheek, new season ceps, horseradish emulsion
or

Laverstoke Park Pork Fillet

braised cheek, white onion & caper fondue, girolles

2007 Paddy Borthwick Pinot Noir,
Wairarapa, New Zealand

Jasmine Tea Mousse

blackberry jelly & compote

Chocolate Nemesis

lemon verbena ice cream

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