

Taste of Autumn 8th November 2019

£42 including paired wines

Canapés on arrival

(V) Wild mushrooms broth

Starters

Pressed terrine of ham hocks & baby leeks with a beetroot salad (Mu)

(V) Warm root vegetables, honey glazed & served with a medley of baby leaves (Mu)

Middle Courses

Herb crusted fillet of North Atlantic cod on a light leek & white wine sauce (Mi F,G, W)

(V) Braised mini cabbage stuffed with vegetables & sage (Mi,G,W)

Main Courses

Welsh lamb 3 ways (G,W,E,Mi)

* Roasted rack

* Slow cooked shoulder in red wine

* Braised leg in a light pastry case

Rich game stew cooked in Ale & finished with redcurrant jelly (Mi,G,W)

-Rabbit, pigeon, venison & boar-

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(V) Baked Autumn vegetable Wellington, parsley sauce (G,W,E,Mi)

Desserts

(V) Meringue (mushroom shapes), caramelised apples, & mulled wine sorbet (E,Mi)

Selection of cheeses with celery and grapes (Mi,G,W,Cel)

Tea or coffee with biscuits (G,W,Mi)

(V) Suitable for vegetarians

Some of our menu items contain nuts and other allergens.

There is a small risk that any tiny traces of these may be in any other dish or food served here.

Please ask one of our team for more information

A discretionary 10% service charge will be added to all bills for parties of 6 or more