VEGETARIAN TABLE D’HÔTE DINNER MENU

STARTERS
Jerusalem Artichoke Soup, Winter Chanterelles, Chive Oil
Hand Rolled Gnocchi, Winter Vegetables, Nut Brown Butter and Sage
Heritage Beetroot, Goats Cheese, Horseradish, Watercress Salad
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MAIN COURSES
Wild Mushroom “Pain Perdu”, Swiss Chard, Confit Garlic, Shallot and Red Wine Sauce
Butternut Squash Fondant, Toasted Pumpkin Seeds, Rosemary Cream Sauce
Port Roasted Chicory, Fondant Potato, Roasted Shallots, Nage Butter Sauce
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DESSERTS
Dark Chocolate Mousse, Griottine Cherries, Pistachio Ice Cream
Passion Fruit Mousse, Exotic Fruit Salad, Coconut Sorbet
Fig Soufflé, Mascarpone Ice Cream
Daily Selection of Homemade Ice Creams and Sorbets
Selection of British and French Cheeses from the Trolley, Specially Selected by Clarks Speciality Foods
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Tea or Coffee served with Petits Fours
£75.00 per person for 3 Courses

We endeavour to use local produce wherever possible
Prices are inclusive of V.A.T.
Service charge is not applied to your final bill, any gratuities are at the discretion of our guests
We respectfully ask guests to refrain from using mobile telephones in the Dining Room
Dress Code for Gentlemen is Jacket