**Table d’Hôte Menu**

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**Starters**

Smoked chicken terrine, truffle sausage roll, celeriac, apple

Chancre crab, salmon, avocado, caviar, pear

Confit duck, mango, chilli, sweet potato

Quail, cauliflower, golden raisins, curry

Jerusalem artichoke, baby globe artichoke, parmesan, truffle

**Main courses**

Breast and leg of guinea fowl, courgette purée, Israeli couscous

Fillet of Dingly Dell pork, black pudding tortellini, charred baby leeks, onion

Pan fried bass fillet, Thai spiced vegetables, sweet chilli sauce

Fillet of brill, scallop ravioli, spinach, caviar cream

Baked onion, green bean purée, goat’s cheese, white asparagus

**Desserts**

Vanilla crème brulée, spiced plums, plum sorbet

Liquid chocolate tart, clotted cream, raspberries

Set lavender cream, blackberries and apple

Blueberry parfait, white chocolate, pistachio

Cheese and biscuits

£30.50 per person

Price is inclusive of GST