



## MENU 3

*Please select one starter, main & pudding for all guests. All allergies & intolerances will be handled seperately.*

### STARTERS

Crab & crayfish tian

*Avocado, baby tomatoes, cucumber, raddish*

Coquilles St Jaques

*Baked scallops, mashed potatoes*

Foie gras parfait

*Fresh figs, house-baked brioche, plum chutney*

Buratta

*Confit tomatoes, focaccia, basil, olive tapenade*

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### MAINS

Beef wellington

*Parsnip puree, confit heritage carrots, watercress, red wine jus*

Pan fried sea bream

*Dorset crab rosti, samphire, lemon beurre blanc*

Roast venison loin

*Fondant potato, confit heritage carrots, Bordelaise sauce*

Pan-roasted bone in turbot

*Exmoor caviar, champagne sauce, asparagus, broad beans (+15pp supplement)*

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### PUDDINGS

Mille- Fueille

*Puff pastry, vanilla cream, fresh berries*

Hamish Johnston fine cheese board

*Beauvale blue, Isle of Mull cheddar, Baron Bigod brie, oat biscuits, red onion chutney, walnuts*

Cointreau Chocolate tart

*Clotted cream*