



Menu 2016

Winter

ULTIMATE
EXPERIENCE

Starters

Potted Lancashire Beef Cheek

Celeriac cream, pickled walnuts, shallots with charred brioche and micro leaves

Sea Trout Terrine

Butter poached sea trout and sea herb pressé with confit leeks, clam vinaigrette and lemon

Potted Shrimps

Tabasco butter and chervil, whipped lobster mayonnaise with confit tomato and pickled cucumber

Butternut & Chicken

Butternut purée with crispy chicken pavé, roasted almonds, baked pumpkin and confit apple

Please note photos are for illustrative purposes only

Please note vegans and special dietary requirements will be catered for separately



Starters

Roast Cauliflower Panna Cotta

Roasted hazelnuts with cauliflower à la Grecque, roasted cauliflower, spiced bread croûte with foraged herbs

Camembert, Fig & Onion

Baked camembert and fig tartlet, white onion chutney, sweet pea and endive

Chestnut & Pumpkin Soufflé

Truffled honey aioli, soused pumpkin, roasted chestnuts, raisins and capers with mint

Please note photos are for illustrative purposes only

Please note vegans and special dietary requirements will be catered for separately

ULTIMATE
EXPERIENCE



Main Course

Maple Cured Pork Fillet

Confit pork belly arancini, roast cauliflower, butternut fondant with beets and sage, smoked potato sauce

Oven Roasted Duck

Lemon thyme pumpkin, roast chestnuts, sautéed button sprouts, pickled cranberries and a cranberry jus

British Chicken Supreme

Parsnip soufflé, creamed spinach with honey roasted parsnip, crispy sage and a chicken jus

Slow-Braised Beef Featherblade

Buttermilk creamed potato, glazed navets and a cabbage pie

Butter Roasted Guinea Hen

Potato and carrot dauphinoise, braised savoy cabbage with a Madeira cream sauce

Please note photos are for illustrative purposes only

Please note vegans and special dietary requirements will be catered for separately

ULTIMATE
EXPERIENCE



Main Course

Lancashire Onglet Steak (£1.50 Supplement)

Confit heritage carrot, baked onion, confit butternut, creamed spinach and a light tarragon jus

Baked Cod Loin (£2.00 Supplement)

Spring onion and leek brandade, shrimp and parsley emulsion with puffed quinoa crackling

Onion Scented Lamb (£1.50 Supplement)

Pearl barley ragoût, caramelised lamb sweetbreads with carrots and a celeriac fondant

Please note photos are for illustrative purposes only

Please note vegans and special dietary requirements will be catered for separately

ULTIMATE
EXPERIENCE



Main Course

Wild Mushroom Steamed Pudding

Accompanying vegetables to follow the chosen main course

Goats' Cheese and Baked Shallot Pithivier

Accompanying vegetables to follow the chosen main course

Celeriac Dhal Pudding

Accompanying vegetables to follow the chosen main course



Please note photos are for illustrative purposes only

*Please note vegans and special dietary
requirements will be catered for separately*

Dessert

Ginger & Crème Fraîche Panna Cotta

Bergamot jelly, mulled wine poached pears and a brandy snap shard

Warm Spiced Apple

Roast spiced apple cake, toffee sauce, elderflower cream and sour apples

Warm Eccflecain Tart

Redcurrant coulis with creamed Oxford blue frosting, candied peel

Pistachio & Salted Caramel Pavé

Mascarpone cream with candied pistachio and homemade toffee sauce

Clementine Parfait

Confit orange, orange and caramel sauce, baked hazelnut sablé

White Chocolate, Vanilla & Cardamom Tart

Tangerine curd, white chocolate shavings

Flourless Chocolate Cake

Baileys mousseline, espresso caviar and raspberries

Please note photos are for illustrative purposes only

Please note vegans and special dietary requirements will be catered for separately

