



Sample Dinner Menu

To Start

Boulibase aioli, croutons and king prawns tortellini

Old spot ham rillettes, piccalilli, grain mustard cream, quail's eggs and crostini

Confit duck pastille spring roll, home smoked duck, grapes, pickled walnuts with a honey and soya dressing

Goats cheese mousse with local beetroot, celeriac remoulade with an aged balsamic

Hot smoked salmon on toast, beetroot carpaccio, apple and watercress

Mains

Pan fried fillet of sea bass with chorizo, white bean and pak choi with a lemon grass velouté

Pot roast Gloucester old spot belly pork with caramelised apple, braised shoulder beignet, Chou croute Fondant potato and with a honey and five spice sauce

Breast of Cotswold chicken with herb pommes puree, autumn greens, mushroom and a truffle jus

Roasted Hereford beef, pan fried with pomme Anna, spinach, bacon and mushroom with a baby onion sauce

Baked delice of salmon with a herb crust, crushed potatoes and sautéed leeks with a fennel and parsley cream

Shallot tarte tatin glazed with brie, salad of apple, hazelnut and endive

Dessert

Home Made Chocolate Tart
With caramel ice cream and hazelnut biscuit

Coconut Panna Cotta
With capacio of fresh pineapple, mango sorbet, coconut tuille and poached satsuma

Fresh Strawberry Napoleon
Filled with a lemon mascarpone cream

Warm Summer Plum Tarte Tatin
Sat on a crème anglaise and served with
homemade vanilla ice cream

Ginger Bread Parfait
Served with poached plums and lemon curd with honey comb
in dark chocolate

