



3 Course Menu Selection - £32.00 Plus VAT

Includes all table linen, crockery, cutlery, food service & preparation staff

STARTERS

Where appropriate, all Starters will be accompanied by a Selection of Breads

A Wild Mushroom & Walnut Pastry Tart served on a Fine Dice of Celery & Cucumber
dressed with a Walnut & Lemon Oil

Classic French Onion Soup served with Croutons & Melted Gruyere

A Tower of Roasted Vegetables warmed & served with Wild Rocket dressed with Extra Virgin
Olive Oil & Balsamic Vinegar

A Salad of Vine Tomato , Mozzarella & Sweet Basil topped with Proscuitto

A Warm Sweet Red Pepper & Goats Cheese Tart served with a Watercress Salad

A Warm Field Mushroom filled with Roasted Vegetables & Cous Cous served with a Wild
Mushroom Sauce

Cream of Fennel , Watercress & Potato Soup served with Sippets & Topped with Fresh Herbs

Smoked Haddock Chowder

A Roasted Provençal Soup served with Herb Croutons & Fresh Herbs

Gala Melon Baskets filled with Fresh Pineapple laced with a Coconut Liqueur

Alternative starter choices carrying a £1.00 supplement

A Salad of Baby Spinach & Crispy Bacon topped with Stilton Cheese

Duck & Orange Parfait served with Toasted Raisin Bread & Port Wine Jelly

Chicken Terrine with Pistachio & Tarragon Served with a Red Onion Marmalade

Avocado Topped with Fresh Prawns & Smoked Salmon served with a Sour Cream Dressing

Confit of Duck Terrine with Chinese Five Spice & Sherry Vinegar

Alternative starter choices carrying a £2.00 supplement

Fresh Salmon Mousse served on a Bed of Asparagus drizzled with
a Yoghurt & Cucumber Coulis

Seared Tuna Cappacio dressed with Ginger , Lime & Honey

Warm Thai Crab Cake served with a Mango & Mange

Tout Salad topped with a Lemon Grass Dressing

Fresh Crab Tian with Crème Fraiche , Lime & Ginger topped with Mango Salsa
garnished with Dressed Summer Leaves

Alternative starter choices carrying a £3.00 supplement

French Bean Salad with Capers , Spring Onion & Olives topped with Seared Tuna
& garnished with Quails Eggs

MAIN COURSES

All dishes contain the finest local ingredients & cooked & prepared on site using our own kitchen equipment

Braised Lamb Shank in a Rich Red Currant, Port & Mint Gravy
served on a Bed of Parmesan Mustard Mash

Loin of Oxfordshire Pork stuffed with Apricots & Fresh Sage Leaves
served with Pan Juices & Crispy Crackling

Breast of Chicken stuffed with a Shallot, Mushroom & Tarragon Reduction
sliced & masked with a Wild Mushroom & Cream Sauce

Orkney Salmon fillet Glazed with Brie served with a White Wine & Watercress Sauce

A Trio Handmade Sausages of your choice served on a Bed of Crushed Maris Piper Potatoes
With a Rich Caramelised Onion Gravy

Thai Spiced Chicken Breasts filled with a Mango Stuffing Served with Ginger & Lime Chutney

Roast Gammon served with Baked Apple, Crushed Minted Peas & a Cider Raisin Gravy

Alternative main course choices carrying a £1.00 supplement

Glazed Gressingham Duck Breasts with Grilled Figs Duck Breasts cooked medium , sliced & laced
with a Syrup of Honey ,Orange , Chilli , Coriander & Star Anise Topped with Grilled Figs

Fillet of Turkey with a Dried Cranberry & Sage Crust served with a Bacon Roll & garnished with
Watercress

Slow Braised Beef in a Rich Red Wine Sauce Served on a Bed of Celeriac & Potato Mash

Alternative main course choices carrying a £1.50 supplement

Boneless Quail stuffed with an Orange & Tarragon Farce served with a Cointreau flavoured Jus

Roast Breast of Guinea Fowl served with Cream , Tarragon & Cointreau Sauce

Special Fish Pie Monk Fish , Cod , Smoked Haddock , Salmon & Prawns bound with a Rich White
Wine Sauce & topped with a Parmesan Mash

Corn Feed Organic Breast of Chicken stuffed with Chorizo Sausage , Fresh Basil & Preserved
Lemon

Medallions of Pork fillet Sautéed & finished with Green Mustard Apples , Cream & Tarragon with
a Tomato Concasse garnish

Breast of Chicken stuffed with Asparagus & Smoked Bavarian Cheese served with a Light
Asparagus Sauce

Gallotine of Chicken stuffed with Grapes , Sultanas & Pommery Mustard

Alternative main course choices carrying a £2.00 supplement

Fillet of Lamb with a Lemon & Rosemary Crust cooked medium served on a Bed of Bubble & Squeak with a Red Currant Port & Mint Sauce

Slow Braised English Beef Steaks with Wild Mushroom & Shallots served on a Potato & Celeriac Mash

Alternative main course choices carrying a £3.00 supplement

Hot Smoked Salmon fillet with a Warm Cherry Tomato , Asparagus ,Jersey Royal Salad & Hollandaise Dressing

Alternative main course choices carrying a £4.00 supplement

Roast Loin of Wild Boar served with Prune & Stilton stuffing topped with Crispy Crackling

Alternative main course choices carrying a £5.00 supplement

Saddle of English Lamb studded with Garlic & Rosemary served with a Herb Marmalade

Saddle of Venison Roasted served with Caramelised Pears & Mulled Wine Jus

Alternative main course choices carrying a £6.00 supplement

English Fillet of Beef with a Shallot & Mushroom stuffing wrapped in a Black Pepper , Dijon Mustard & Thyme Crust cooked medium & served on a Potato & Celeriac Rosti

DESSERT SELECTION

Homemade Sticky Toffee Pudding served with Jugs of Vanilla Custard

Crème Brulee

Orange & Passion Fruit Tart topped with Figs & Drizzled with Caramel Sauce

Baked Chocolate Amaretto Cheesecake topped with Amaretto Crème Fraiche
Marbled with Chocolate & served with Mango Sauce

Brandy Snap Basket filled with Lemon Mascarpone served with a Fruit Compote

Summer Fruit Pavlova served with Raspberry Coulis

Homemade Summer Pudding served with a Fruit Compote & Rich Jersey Cream

Caramelised Bread & Butter Pudding served with a Rich Vanilla Crème Anglaise

Warm Chocolate Torte served with Crème Fraiche

A Plate of Exotic Fruits masked with Honey & Cinnamon Stock Syrup

Individual Strawberry & Vanilla Trifle served with Petticoat Shortbread

Warm Fragrant Rice Pudding topped with Pistachios

Quenelle of Chocolate Brulee served on Toasted Lemon Brioche with Cappuccino Anglaise

Vanilla Panacotta with a Compote of Berries & Cinnamon Biscuits

Chocolate & Hazelnut Mille Feuille with Caramel Espresso

Maple Syrup & Pecan Danish Bread & Butter Pudding

Baked Vanilla Cheesecake with a Strawberry Salsa Drizzled with Dark Chocolate

Rich Chocolate Tart served with Crème Anglaise

Lemon Tart served with Minted Jersey Cream

A Tower of Fresh Summer Berries layered with Shortbread & Clotted Cream

An English & Continental Cheeseboard Served with Celery , Grapes & Water Biscuits

Alternative dessert choices carrying a £2.00 supplement

Trio of Sweets

Rich Pots of Chocolate Mousse with Coffee Beans

Orange & Fig Tart with Caramel Sauce

Exotic Compote of Fresh Fruits

COFFEE & CHOCOLATES