

Gourmet Evening

Saturday October 10th 2015

To Begin

A glass of Botter Prosecco, Italy

Amuse Bouche

Prawn and avocado mousse served with "lemon caviar"

Starter

Venison carpaccio served with orange flavoured horseradish, deep fried capers and roasted garlic

A glass of Torre Cerere Montepulciano d'Abruzzo, Italy**

Fish Course

Ravioli of lobster, langoustine and salmon with lemongrass and chervil volute

A glass Baron de Baussac Viognier, France**

Mango and Passion fruit foam

Main Course

"Trio of Game"

Slow-braised local pheasant breast, pan-fried quail and wood pigeon dumpling served with fondant potatoes roasted carrots and a red wine jus

A glass of Surani Costarossa, Primitivo di Manduria, Italy **

Dessert

"Assiette of Citrus"

Lemon soufflé, clear set lime jelly and a white chocolate and orange tart

A glass of Vouvray Moelleux La Levrière, Bourillon d'Orleans, France**

Coffee or a selection of teas

All six courses with a glass of Prosecco

£38.95

(£15 per person deposit required)

**Optional Wine Flight

£16.95