

## **A La Carte Menu**

*To create your own menu, please choose one first course, one main course and one dessert from the selection below. A vegetarian alternative can be provided for any guests with a special dietary requirement, ideally with advance notification.*

### **First Courses**

Smoked Salmon with Sauce Gribiche and Soda Bread	£9.25
Smoked Fish Rilette with Dressed Leaf Salad and Horseradish Cream	£8.15
Corn-fed Chicken, Pancetta and Tarragon Roulade with Baby Watercress and Tomato Chutney	£8.15
Trio of Smoked and Cured Salmon with Micro-Leaf Salad and a Lemon Dressing	£9.75
Salad of Bufala Mozzarella, Plum Vine Tomato and Basil (v)	£8.15
Roasted Mediterranean Vegetable Tian with Rosemary and Sea Salt Focaccia (v)	£8.65
Parma Ham, Melon, Parmesan and Mizuna with Extra Virgin Olive Oil	£9.25
Warm Tartlet of Goat Cheese, Olive and Red Pepper with Rocket Leaf Salad in a Tapenade Dressing	£8.65
We can also propose <i>a delicious home-made Soup</i> suitable for the season, exquisitely chilled in summer and fortifying warm in winter	£5.50

## **Main Courses**

Confit Leg of Duck with Braised Red Cabbage, Spring Onion and Chive Mash and Redcurrant Jus	£20.95
Roast Jambonette of Chicken with a Wild Mushroom and Fresh Herb Ragout, Green Beans and Pearl Onions, Parmentier Potato and Tarragon Sauce	£19.45
Rib-Eye of Saddleback Pork with a Sage Jus, Celeriac, and Fondant Potato	£19.45
Slow-cooked Leg of Denham Castle Lamb with Rosemary Jus, Pea and Shallot Puree, Potato and Pancetta Gratin	£23.65
Roast Rack of Denham Castle Lamb with a Mint and Parsley Crust, Port and Berry Jus and a Shallot and Mushroom Potato Rosti	£30.75
Fillet of Aberdeen Angus with a Grain Mustard Crust, Flash Roasted Plum Vine Tomato, Horseradish and Parsnip Mash and Green Peppercorn Sauce	£33.95
Fillet of Sea Bream with a Dill and White Wine Cream Sauce, Cucumber, a Potato and Spinach Tian	£20.95
Fillet of Atlantic Salmon with a Saffron Mousse, Parsley Cream, Tenderstem Broccoli and Crushed New Potatoes	£19.95

**A prime vegetable of the season** would be added to each main course to complete the look and the taste of the dish.

In spring and summer we suggest *broad beans, fresh peas, courgettes, baby carrots, French beans, runner beans and vine tomatoes. Asparagus, samphire, Jersey Royals and purple sprouting broccoli* also have specific seasonal availability.

In the autumn and winter there are *butternut squashes, roasted root vegetables (parsnips with a honey glaze, for example) celeriac, butter beans, red cabbage, Savoy cabbage, spinach, beetroot and tiny Brussels sprouts*

## **Vegetarian Main Courses**

Tian of Aubergine, Courgette and Mozzarella with a Tomato and Basil Sauce	£17.85
Risotto of Butternut Squash with Oregano and Mozzarella	£17.85

## **Desserts**

Madagascar Vanilla Crème Brulée	£7.65
Blueberry Bread Pudding with Maple Syrup Custard	£7.65
Lemon Tart with Chantilly Cream	£7.65
Pear and Frangipane Tart with Pear Sorbet	£7.65
Passion Fruit Délice with Raspberry Coulis	£7.65
Chocolate Marquise with Grand Marnier Syrup	£7.65
Tonka Bean Pannacotta with Biscotti	£7.65
Selection of British Cheese presented as a course in its own right with Bath Olivers, Celery, Walnuts, Grapes or as a platter for dining tables to share at £51.95 per table	£9.75

In the Summer - we recommend you take advantage of the best berries the season has to offer presented as .....

*a Pavlova, or a tart, or a fool, or a Charlotte, or a Bavarois, or "Eton Mess" or a summer pudding; probably the best of all is in classic simplicity – hulled and quartered then served with double cream, caster sugar and little sponge fingers or meringue.*

£7.65

In the Winter – choose a real pudding served warm from the oven with proper Custard ..... *Orange and Treacle Tart, Dark Chocolate Pudding, Bread, Butter and Marmalade Pudding, Apple, Pear and Cinnamon crumble.*

£7.65

## **Coffee**

Coffee, Decaffeinated Coffee, Specialty Teas,  
Chocolates and Florentines

£3.75