



## LUNCH & DINNER

### AUTUMN / WINTER 2019/20

Lunch / Dinner – 2 Courses £49.00 | 3 Courses £55.00 includes Coffee  
& Chocolates | Min 12 / max 120

Please choose the same starter, main course and dessert for all of your guests  
and advise on dietary requirements. If the menu is not chosen a week before  
then the client will be given a chefs choice.

#### STARTER

##### Smoked Duck

Roasted Plums, Marinated Endive &  
Toasted Almonds

##### Black Pudding Scotch Egg

Creamed Leeks, Tomato & Pancetta  
Soup

##### Salmon Gravdax

Pickled Beetroot, Crisps Shallots &  
Nordic Toast

##### Club Prawn Cocktail

Lobster Jelly, Air Dried Tomatoes &  
Winter Leaves

##### Cornish Crab Tian

Lemon Avocado Mousse & Citrus Salad

##### Waldorf Pickled Celery

Toasted Walnuts, Marinated Grapes &  
Sparkenhoe Cheese Curd

##### Seeded Rosemary Goat's Cheese

Cranberry Jam, Candied Beets &  
Focaccia Croutons

##### Caramelised Onion

Leek, Parmesan Tart & Black Garlic  
Emulsion

#### MAIN COURSES

##### Red Wine Braised Feather Blade

Parsley & Horseradish Mash With  
Caramelised Baby Onions & Roast  
Parsnips

##### Slow Roast Estate Venison Loin

Haunch Croquette, Sweet Potato Gratin  
& Port Sauce  
(£6 Supplement Per Person)

##### Cornfed Chicken Supreme

Roasted Chestnuts, Fondant Potato,  
Field Mushrooms & Tarragon Jus

##### Roast Maple Bacon Pork Tenderloin

Cox Apple, Sage Sausage Roll, Seasonal  
Vegetables & Grain Mustard Sauce

##### Confit Duck Ballotine

Crispy Leg, Braised Kumquat, Red  
Cabbage & Glazed Roots

##### Black Miso Cod

Quinoa, Lemon Rosti, Sesame Winter  
Greens, Coconut & Chilli Sauce

##### Grilled Seabass Caviar

Brown Shrimp Velouté, Braised Barley &  
Sea Vegetables

##### Herb Roasted Polenta

Baby Filled Peppers, Chard Aubergine,  
Tomato & Chilli Compote

#### DESSERTS

##### White Chocolate & Cranberry Bread

Cranberry Bread & Butter With  
Clementine Marmalade

##### Warm Orchard Apple Tatin

Honey & Ginger Ice Cream

##### Sticky Toffee Pudding

Tonka Bean Ice Cream & Salted Caramel

##### Spiced Pumpkin Vanilla Tart

Caramelised Pecans & Maple

##### Pear & Almond Tart

Blackberries & Quince Compote

##### Chocolate & Orange Delice

Hazelnut Brittle & Burnt Orange Gel

##### Passion Fruit Torte

Mango Sorbet, Toasted Meringue &  
Blackcurrant Sauce

##### Orange & Cardamom Cream Brulee

Stem Ginger Shortbread

##### Paxton's Club Cheese Selection

Artisan Biscuits, Fruit With Chutney

##### Seasonal Sliced Fruit Platter

Raspberry Sauce & Lime Sorbet

Please note that all guests will be served the same menu selection with the exception of dietary requirements

All prices stated exclude VAT