

Example Menu A

Freshly baked warm bread for the table

Starters

Polenta with chilli, garlic & rosemary, dressed rocket & olives (VE)

Mussels steamed in old Rosie cider cream, pancetta & sage (GF)

Chicken, leek & tarragon terrine, pickled beetroot, dressed leaves (GF)

Mains

Seared salmon fillet, potato rosti, wilted greens & bearnaise (GF)

Chicken Supreme, chorizo & spinach cassoulet (GF)

Butternut squash risotto, spiced creme fraiche, crisp sage & toasted pine nuts (V) (GF) (Can be VE)

Desserts

Apple & apricot crumble, creme anglaise (V) (can be VE & GF)

Lemon Posset, ginger sponge & raspberries (V) (Can be GF)

Chocolate brownie, chocolate sauce, candied walnuts, vanilla ice cream (V) (Can be VE & GF)

Example Menu B

Freshly baked warm bread for the table

Starters

Goats cheese croquette, beetroot, pickled walnuts, jerusalem artichoke (V)

Crab & crayfish, cos, pickled radish & watermelon (GF)

Pressing of pork, scallop, burnt apple, jus (GF)

Mains

Sesame crusted cod, spiced lentils, salsa verde (Can be GF)

Loin of venison, parsnip puree, cavalo nero, pomme anna, thyme jus (GF)

Garden pea & wye valley asparagus tart, chive potatoes & hollandaise (V)

Desserts

Treacle & lemon curd slice, vanilla ice cream (V)

Baileys & white chocolate cheesecake, chocolate rocks, honeycomb & salted caramel ice cream (V)

Pannacotta, blackberries & biscotti (V)

Example Menu C

Freshly baked warm bread for the table

Starters

Oxtail cappuccino, horseradish cream, beef carpaccio shavings, bone marrow croutons (Can be GF)

Falmouth bay king scallops, cauliflower puree, pancetta crisp, samphire (GF)

Porcini arancini & basil pesto (V) (Can be VE)

Mains

Fillet of Herefordshire beef, dauphinoise potato, charred banana shallot, tenderstem & rosemary jus (GF)

Half a lobster thermidor, fries & dressed leaves (GF)

Beetroot tarte tatin, potato rosti, carrots, horseradish cream (V)

Desserts

Pimms jelly, cucumber & mint gazpacho (GF) (V)

Chocolate marquise, pistachio crust, mulled pear, ginger cream (V) (GF)

Banana souffle, banoffee sauce, date & rum ice cream (V) (GF)