

# Autumn Party Menu

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## *Starters*

Split Pea & Lentil Soup

Roasted Cauliflower, Shaved Jerusalem Artichoke, Potato Espuma, Pickled Shallot

Compressed Confit of Free Range Summerleaze Duck Leg, Fresh Fig & Orange

'Sardines on Toast' Grilled Sardine Fillets, Wild Rocket, Home-dried Tomato, Harissa Butter

## *Mains*

Roast Chicken, Pearled Spelt Risotto, Laver Bread & Toasted Oatmeal, Autumn Vegetables

Baked Poyntington Mushrooms, Spinach & Somerset Brie, Cucumber Raita, Candied Walnut & Date Salad

Salmon Fillet, Fennel a la Greque, Fennel Pollen

Roasted Pork Loin, Sweet Chestnut & Thyme Sausage Meat, Apple & Calvados sauce, Braised Red Cabbage, Caramelised Apple & Potato Cake

## *Desserts*

Warm Pear & Almond Tart

Lemon Posset, Lemon Curd Ice Cream

'Saint Emilion au Chocolat' Rich Chocolate Mousse, Amaretti Biscuits, Amaretti Ice Cream Chocolate Tuille

Speciality Cheeses from the South West served with Fudges Biscuits  
Quince Jelly & Grapes (supplement £1.95)

## *Coffee*

Coffee & Home-made Petit Fours £3.00

Liqueur Coffees Topped with Double Cream £5.00

**2 Courses £27.00 or 3 Courses £34.00**

VAT included. Service not included. Gratuities at your discretion.