



7- course Private Dining - Spring Menu
available from 1 March – 31 May 2021

£85ph

Home made sourdough with whipped butter & Fleur de sel (Vg option)
Cereals, milk

Course 1

Watercress veloute, crispy pancetta, crème fraiche
Milk

Cornmeal crusted green tomato fritters, smokey tomato relish (Vg)
[none]

Course 2

Soft herb & Gruyere cannelloni, crispy soft shell crab
Cereals, crustacean, egg, milk

Chargrilled Wye Valley asparagus, pickled girolles, hazelnut dressing (Vg)
Nuts, SO₂

Course 3

Morel stuffed quail, wild garlic purée, crispy leek
Milk

Crispy tempura courgette flower, shallot & caper relish (Vg)
SO₂

Course 4

Roast plaice fillets, baked leeks, wild mushroom sauce
Fish, milk

Spring vegetable & feta tart, sun blush tomato & rocket salad (V) (Vg option)
Cereals, milk

Jan Huckstep

PRIVATE CHEF



Course 5

Herb stuffed rack of new season lamb, roast garlic purée, poached asparagus
Milk

Black olive polenta, sweet pickled baby carrots, semi dried tomatoes, basil pesto (Vg)
Nuts, SO₂

Course 6

Whipped coconut mousse, passion fruit coulis (Vg)
[none]

Course 7

Poached forced rhubarb, custard mousse, ginger sable (V) (Vg option)
Cereals, egg, milk

Petit fours

Jan Huckstep

PRIVATE CHEF