



Winter Menu 2022/23

Option 1

425€ per person per week

Day 1

Parsnip velouté, parsnip crisps, toasted pumpkin seeds, pea shoots, truffle oil

Oven-roasted salmon, lemon and fennel arancini, dill beurre blanc, dressed and torched raddichio, flowers, peas, dill oil

Peaches, raspberries, tarragon and lemon ice cream

Day 2

Heritage tomatoes, caper berries, roasted pepper, shallots, basil, charred croutons, anchovies, basil and red wine vinegar dressing

Porchetta, crackling, white bean cassoulet, dressed greens, gremolata

Chocolate cremeaux, caramelised pear, pickled pear, pear sorbet

Day 3

Cured mackerel, pressed cucumber and granny smith apple, cauliflower, pickled vegetables, dill

Beer braised beef, pomme puree, confit heritage carrots, dressed greens, ale and beef jus, onion crumb, nasturtiums

Frozen mango parfait, mango strawberry mint and lime salsa, coconut ice cream

Day 4

Caesar Salad – Baby gem, shaved parmesan, anchovies, Caesar dressing, charred toast, jambon cru crisps

Pan roasted rack of lamb, ratatouille-stuffed globe courgette, rosemary spiked roast new potatoes, red wine sauce

Earl gray and lavender pannacotta, brandy snap biscuit, flowers

Day 5

Comte beignets, chanterelles, mushroom and thyme ketchup, shaved comte, smoked lardons

Roasted Chicken Thighs, crispy chicken crackling, fondant potatoes, sweetcorn puree, red pepper gel, pea shoots, charred corn

Chocolate mousse, raspberries, Italian meringue, mint gel

Premium bottled wine or artisan locally brewed beer included with dinner

Also included:

Continental breakfast on 7 mornings

Different hot option for breakfast on 5 mornings

Afternoon tea on 5 days

Welcome drinks and nibbles on the first night

