

Menu A - £40 per head

Starters

Soup Options:-

Mushroom, Thyme & Garlic

Pea, Leek & Mint

Roasted Tomato, Celery & Apple

White Onion, Cider & Cheddar

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Little Hereford Panna Cotta, Pineapple Salsa, Micro Herbs, Balsamic Syrup

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Fishcake, Spinach, Poached Egg, Curried Sauce

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Pulled Ham Hock Terrine, Piccalilli Vegetables, Brioche

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Duck Liver Parfait, Beetroot & Orange Compote, Crisp Toasts

Main Course

Pan Fried Salmon, New Potatoes, Gems, Peas & Broad Beans, Herb Sauce

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Free Range Chicken Breast, Leeks & Sun-blushed Tomatoes, Cheddar & Bacon Mash

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Roast Sirloin of Hereford Beef, Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes, Gravy

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Sweet Potato, Rosemary & Shallot Gnocchi, Tenderstem Broccoli, Roast Mushrooms,
Creamed Celeriac

Desserts

Lemon Cream Cheese, Ginger Crumb, Confit of Lemon

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Traditional Apple Crumble, Vanilla Ice, Cinnamon Custard

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Strawberry & Vanilla Mousse, Broken Meringue, Raspberry Ice

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Black Forest Trifle, Black Cherries, Chocolate, Chantilly

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Selection of Local & British Cheeses, Celery, Grapes, Biscuits

Menu B - £50 per head

Starters

Soup Options:-

Butternut, Lime & Vanilla, Toasted Pumpkin Seeds

Leek & Potato Veloute, Roasted Mushrooms

Sweetcorn, Chilli & Basil, Paprika Oil, Crisp Pancetta

Wild Mushroom & Tarragon, Truffle Chantilly

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Cured Duck Breast, Carrot, Coriander, Cucumber & Spring Onion Salad, Plum Dressing

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Smoked Salmon, Crayfish, Gems, Crème Fraiche, Dill Pancakes

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Wye Valley Asparagus, Serrano Ham, Local Quail Eggs, Truffled Hollandaise

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Confit of Pork Belly, Sweetcorn & Basil Puree, Chargrilled Baby Corn & Pak Choi,
Sweet Chilli Jam

Main Course

Fillet of Hereford Beef, Braised Shin, Butternut Squash, Picked Shallots, Watercress Mash

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Rack of Lamb, Crushed Potatoes & Capers, Broccoli, Pancetta, Mint Jus

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Sweet Potato, Rosemary & Shallot Gnocchi, Tenderstem Broccoli, Roast Mushrooms,
Creamed Celeriac

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Pan-Fried Hake, Shiitake Mushrooms, Spinach, Crab & New Potato Chowder

Desserts

Rhubarb & Custard Crème Brulee, Ginger Ice, Biscotti

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Traditional Bread & Butter Pudding, Orange Custard

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White Chocolate & Raspberry Parfait, Peach Jelly, Candied Brioche

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Rich Chocolate Mousse, Chocolate Sponge, Caramelised Banana, Salted Butterscotch

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Selection of Local & British Cheeses, Celery, Grapes, Wheat Wafers