

### Winter Event Menu examples

#### First course

- Seared scallops on an artichoke puree with crisp pancetta and a shallot and wine velouté
- Warm Montgomery cheddar and caramelized onion tart with a watercress and honeyed walnut salad
- A trio of hot soups served in shot glasses with roast garlic and rosemary flat bread
- Sautéed foie gras with glazed apple, toasted brioche and calvados jus
- Warm crostini of goats cheese, thyme and quince wrapped in prosciutto with wild rocket salad
- Crisp duck and watermelon salad with soy and ginger dressing

#### Main course

- Roast partridge with parsnip dauphinoise and mulled damsons
- Roast haddock on parsley mash with a saffron and tomato jus
- Seared lamb fillet with little leek and herb pies and a green herb sauce
- Char-grilled fillet of venison with bacon and blackberry sauce served on a creamed celeriac puree
- Crisp braised duck legs with star anise, soy and ginger served with a sweet potato puree
- Roast fillet of beef with sauce béarnaise, oven roast potato chips with rosemary salt, wilted spinach and caramelized tomatoes

#### Dessert

- Warm quince and almond tart and crème fraîche served with a shot glass of Vin Santo
- Cappuccino brûlée with roast hazelnut shortbread
- Chocolate truffle torte with espresso mascarpone cream
- Individual cinnamon pavlova with ginger cream, sautéed blackberries and apples and butterscotch sauce
- Warm pear, chocolate and almond tart with vanilla crème fraîche
- Warm blackberry and apple crumble with vanilla ice-cream and fudge sauce

**PLEASE NOTE. All food items may contain food allergens.**