

Starters

Warm duck salad with plum and ginger dressing and sesame
Marinated salmon with fennel, beetroot and green apple salad
Beetroot and carrot fritters with dill creme fraiche and smoked salmon

Main Courses

Fully boned quail with miso butterscotch, pomegranate and walnut salsa,
hummus and peashoots
Fillet of beef with balsamic roasted red chicory, sage and sweet potato
dauphinoise and cavolo nero
Loin of venison with redcurrant and red wine jus, black olive pomme puree
and buttered savoy cabbage

Pud

Flourless chocolate cake with raspberry coulis
Almond milk pana cotta with roasted plum coulis and nutty crunch
Blood orange jelly with marsala cream and a honeycomb shard