



THE WINTER MENU

December, January, February

STARTERS

Castellated Crab with rocket and basil oil

Shallot and tomato tarte tatin with goat's cheese and rosemary
caramel

Roasted and spiced butternut squash soup with parmesan croutons
and sage oil

MAIN COURSES

Pancetta wrapped chicken breast stuffed with goat's cheese & thyme
& mustard cream sauce, served on roasted tomato & courgette

Seared cod on champ potatoes with a caramelised shallot and red
wine sauce

Fillet of beef topped with wild mushroom gratin, pousse spinach,
colcannon potato cake and Madeira wine sauce

Braised lamb shank with cannellini beans, rosemary, tomatoes and
bacon

DESSERTS

Chocolate brownie served with vanilla ice cream

Sticky toffee pudding with custard

Tarte au citron with fresh raspberries