

Five Course Gourmet Menu

Starter

Crispy 24hr braised Suffolk Pork Belly, Trealy Valley Boudin Noir & Smoked Pancetta
Crumble, Plum Jus with Fresh Local Apples

Middle

Lemon Sole & Smoked Salmon rolled with Savoy cabbage, Bed of Braised Leeks,
Caviar Buerre Blanc

Main

Aged Fillet of Black Angus Wellington, Wild Mushroom Farce, Dauphinoise Potato,
Périgord Sauce

Cheese

A Selection of Three Counties Artisan cheeses, Quince Jelly, Truffle Honey,
Handmade crackers

Dessert

Tasting Platter:
Apricot Crème Brulée, White Chocolate Mousse in a 70% Dark Chocolate Shell,
Warm Chocolate Fondant with Orange Sorbet

Tea, Coffee & Petit Fours