

Five Course Gourmet Menu

Starter

Warm Black Pudding, Wild Mushroom & Venison Haunch Terrine,
Crispy Onion & Pancetta Crumbs, Blackberry Gel, Venison Jus

Middle

Chargrilled Scallops, Turmeric Roasted Cauliflower, Carrot Puree, Bhaji Scraps,
Chimichurri

Main

Aged Fillet of Black Angus, Wild Mushroom & Summer Truffle Duxelle, Confit Shallot,
Celeriac & Sweet Potato Dauphinoise, Périgord Sauce

Cheese

A Selection of Three Counties Artisan cheeses, Quince Jelly, Truffle Honey,
Millers Toast Biscuits

Dessert

Tasting Platter:
Bedford Lodge Brulée, Chocolate Cremeux filled Choux & Macaroon.

Tea, Coffee & Petit Fours