

## MIDDLE ORDER

Confit chicken 'nugget' with beetroot ketchup and pickled vegetables

Duck liver pate and smoked duck breast with sweet onion marmalade and toast

Scottish smoked salmon on toasted rye bread with pickled cucumber, sour cream & lemon oil

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Braised daub of local beef with horseradish mash, wilted spinach, glazed carrots, slow roasted shallots and parsnip crisps

Tenderloin of pork wrapped in Parma ham with black pudding potato croquette, savoy cabbage, roasted beetroot, caramelised apple puree and red wine jus

Seared seabass with Provençale vegetables, pan fried gnocchi and basil oil

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Dark chocolate tart with espresso ice cream, salted candied almonds and white chocolate sauce Strawberry tart with basil & lime sorbet and Pimm's jelly

Rapeseed oil and almond cake with glazed pears, elderflower jelly and white chocolate ice cream

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Tea, coffee and mints

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## £36 per person

Kindly select one dish from each course for your guests, a vegetarian option can also be chosen as an alternative if required.