



Sample Winter Fine Dining Menus

Starter

Pan-Fried Wild Pigeon

With Jerusalem Artichokes, Roasted Hazelnuts and Rocket

Seared Scallops

With Spiced Parsnip Puree and Pomegranate Syrup

Stilton, Chicory and Crispy Prosciutto Salad

With Walnuts, Capers and Watercress

Main Course

Wild Duck with Port and Blackberry Sauce

Dauphinoise Potatoes

Purple Sprouting

Slow-Cooked Pork Belly

With Celeriac and Pear Mash

Swiss Chard

Pan Fried Sea Bass

With Wild Mushroom and Crispy Serrano Ham Risotto

With Sage Oil

Dessert

White Chocolate and Blackberry Eton Mess

With Poached Pears and Lemon Curd

Individual Seville Orange Tarts

With Chantilly Cream

Amaretto and Vanilla Panna Cotta

With Roasted Rhubarb