**Autumn/Winter Dining Menu**

**Starter**
Cream of Broccoli and Butternut Squash Soup, Cambridge Blue Cheese Straws  
Confit of Gressingham Duck, Stewed Cranberry and Kumquat Relish, Sour Dough Bread  
Game and Venison Terrine, Cranberry and Orange Compôte, Homemade Caraway Bread  
Pan-Fried John Dory, Red Pepper Crumb, Chorizo and Roasted Winter Vegetable Risotto, Sweet Chili Oil  
Potato Gnocchi, Pine Nut and Basil Oil, Spinach Leaves, Gran Moravia Shaved Cheese  
Sautéed Scallops, Lentil, Squash and Broad Bean Ragout with Dill, Red Wine Jus *(supplement of £2.45)*  
Stilton Mousse, Pickled Pear, Shallot Purée and Caramelised Walnuts  

**Main Course**
Butternut Squash, Sweet Potato and Lentil Tagine, Winter Fruit Couscous, Toasted Flatbread  
Girolle Mushrooms and Roasted Beetroot Risotto, English Parsley, Green Beans, Leaf Spinach, Roasted Vine Tomatoes  
Breast of Guinea Fowl, Potato Rösti, Salsify Roasted with Marsala, Shredded Leeks, Smoked Aubergine Purée, Spiced Juniper Jus  
Pan-Fried Sea Bass, Fennel and Potato Cake, Wilted Spinach with Nutmeg, Ginger Wine Jus  
Roasted Loin of Scottish Beef, Caramelised English Shallots, Dauphinoise Potatoes, Wild Mushrooms, Curly Kale, Burgundy Wine Jus  
Seared Spiced Fillet of Scottish Salmon, Fondant Potato, Roasted Seasonal Vegetables, Port Wine Butter Sauce  
Sautéed Gressingham Duck Breast, Shredded Celeriac Rösti Potato, Baby Winter Vegetables, Liquorice Jus  

**Dessert**
Banana and Blackberry Crumble with Cream  
Date and Walnut Sticky Toffee Pudding, Vanilla Pod Ice Cream  
Honeycomb Cheesecake, Slow-Cooked Quince and Ginger Jam  
Mulled Winter Fruits, Stem Ginger Ice Cream  
Panettone Bread and Butter Pudding, Cinnamon Custard Sauce  
Rich Chocolate and Orange Tart, Warm Spiced Wine Syrup  

**To Finish**
Fairtrade Coffee & Chocolates

**Price per person £32.25**
*All prices are subject to the addition of VAT at the standard rate, if applicable. Rates are valid until 31 December 2017.*

*Please select one dish for each course from the following choices for the group and, if required, a vegetarian option for starter and main course. Any other dietary requirements will be catered for separately. All of our desserts are suitable for vegetarians.*

**Additional Course**
Fish Course – available on request  
Sorbet – £2.85 per person  
Selection of Cheeses with Grapes, Celery and Biscuits – £4.95 per person