

Autumn Winter Menu

2019

Three courses including coffee and chocolate tablet
£43.00 + VAT

Please select only one dish from each course. We regret that we cannot offer a choice menu, with the exception of providing an alternative dish for vegetarian diners.

Starter

Beetroot soup with feta, pumpkin seeds, Greek yoghurt
Butternut squash and mushroom risotto, parmesan
Roasted Fenland celeriac velouté, poached Comice pear, apple crème fraîche
Blowtorched goats cheese, olive tapenade, walnuts
Seven and Wye smoked salmon, pickled vegetables
Tian of crab, avruga caviar, cucumber ribbons
Hickory smoked chicken and bacon terrine, red onion marmalade
Suffolk ham hock and grain mustard terrine, piccalilli

Main

Roasted Mediterranean vegetable tart tatin, basil pesto, warm potato salad (v)
Lentil loaf, warm tomato, bean and potato salad, caramelised onion chutney (v)
Chalk stream trout, clam chowder, samphire
Fillet of sea bass, mussel broth, Parisienne potatoes
Breast of guinea fowl, lentil and smoked pancetta cassoulet, sweet potato, red wine jus
Breast of duck, Dauphinoise potatoes, pak choi, shallots jus
Shoulder of lamb, fondant potato, Savoy cabbage and Fenland carrots
Lamb tagine, giant couscous, tomatoes, Kalamata olives, spinach
Denhams Estate venison casserole, bubble and squeak

Dessert

Orange and almond cake, plum compôte (gf)

Blackberry delice, almond brittle

Ginger infused savarin, caramelised pear, spiced crème fraîche

Carmel ganache tart, milk chocolate mousse, roasted almonds

Madagascan vanilla crème brûlée, raspberry sorbet, lime sherbet

Glazed apple tart, apple and Suffolk cider sorbet

Sticky toffee and date pudding, orange butterscotch sauce

Chocolate and pear panna cotta, chocolate streusel (vegan)

Additional items

Handmade petit fours £3.00 + VAT

Sorbet course (v) (ve) £3.75 + VAT

Cheese course £7.00 + VAT

Food allergies and intolerances

Some of our ingredients contain allergens. Please speak with a member of staff for more information.