

Sample Menus Below:

Starters...

Roast Breast of Gressingham Duck with a raspberry reduction

Local wild boar terrine dressed salad with tomato & onion chutney

Home cured wild Scottish salmon gravalax & salad with lemon oil

Venison, Lamb kidneys & Ludlow sausage in a red wine sauce

Smoked haddock & leek fish cakes with a chive butter sauce

Wye Valley asparagus set on rosti potato with poached free range with hollandaise sauce

Mains...

Black pudding, red pepper & Mushroom stack with a chilli dressing

Grilled fillet of pollack & red mullet with scallop, prawn, red pepper & roasted garlic sauce

Individual roast Herefordshire Sirloin joint coated in peppercorns served on horseradish mash with a red wine sauce

Jerusalem artichoke, sweet potato & asparagus risotto finished with apple wood smoked cheddar

Roast rack of Burrington Lamb served with caramelised red onion & thyme gravy

Pan fried Tenderloin of local pork cooked with bacon & black pudding in a Much Marcle cider sauce

Homemade Desserts

Sticky toffee pudding with butterscotch sauce & organic vanilla ice cream

Baileys & Tia Maria cheesecake

Chocolate Mousse made with Valrhona 66% caraibe chocolate

Caramelised lemon tart with chocolate pastry served with blueberries

Lemon posset served with raspberry sorbet

Vanilla Panna cotta served with raspberry Chantilly cream

Saffron & Lavender Crème brule with pistachio shortbread

Local cheese plate with homemade chutney