

# Sample Gourmet Menu 1

Shellfish bisque, ricotta and sorrel tortellini, lemon oil



Honey and lavender scented chicken, poached pear and watercress, Damson jelly,  
Black pepper wafer



Spiced blackcurrant sorbet



Duo of venison: Seared contrafillet of Venison, braised venison faggot, red  
cabbage, garlic roasted fondant, juniper berry jus



Cox's apple tarte tatin, orange and elderflower ice-cream, caramelised figs



Organic coffee and petit fours

Please See Events Page To Visit Our Next Gourmet Evening

Some dishes and chocolates may contain nuts  
Please advise us if you have any food allergies