

DINE WITH THE DUCHESS IN THE 15TH CENTURY HOUSE

£75 for three courses, water, coffee

This summer we are not offering the 35-courses enjoyed here by Henry VIII. However, our three courses with fine wines will provide a memorable centrepiece to your evening; it isn't every day you dine in so ancient a house. Space is limited and we envisage it will be very popular. Priority will be given to *Pioneer Appeal* donors.

FIRST COURSES

Seared Tuna Loin, Asian salad, light Ponzu dressing

Cornish Crab, spiced avocado, crisp pancetta

Foie Gras, redcurrant compote, glazed shallots, brioche
(*supp. £10*)

Garden Greens, scorched goat's curd, lemon & mint

Duck Confit, oranges, watercress, toasted hazelnut dressing



MAIN COURSES

Pan-seared Gressingham Corn-fed Chicken

creamed Reggiano polenta, forest mushrooms jus

Rare Roast Fillet of Oxfordshire Beef

pressed herbed potatoes, charred asparagus (*supp. £10*)

Baked Wild Halibut

leeks, Cornish samphire, tagliatelle, salsa verde

Flash Fried Gnocchi

roasted squash, artichokes, wilted spinach, truffle oil

Whole Dressed Poached Native Lobster

green salad, new season potatoes (*supp. £13*)

PUDDINGS

Glazed English Apple Frangipane Tart

Jersey cream

Classic Rum Baba

Rich Dark Chocolate Torte

Amarena cherries, vanilla bean cream

Torched Lemon Mallow

strawberry purée, fresh raspberries

British Cheeses

with celery, grapes & biscuits