

A Taste of The Dining Room

Sample Menu January

Amuse

Parsnip Tea

Course 1

Citrus Cured Salmon

Herb Goats Curd | Pickled Cucumber | Oscietra Caviar | Herb Salad | Rye Sippets

Course 2

Cauliflower & Cheese

Curry | Caper | Raisin | Fondue | Pickled Walnut

Course 3

Flying Fish of the Day

Leek Fondue | Smoked Eel Fritter | South Coast Mussels | Veloute | Beer Batter Scraps

or

Royal County Saddle of Venison

Braised Red Cabbage | Honey Roasted Parsnip | Haunch Sausage | Walnut | Cranberry

Course 4

Warm Apple Crumble

Apple Textures | Cinnamon | Crumble | Salted Caramel Ice Cream

or

Trio of British Cheese

Selection of Crackers | Chutney's | Oakley Court Honey

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Sample Vegan Menu January

Amuse Bouche

Parsnip Tea

Course 1

Crapaudine Beetroot

Salt Baked Beetroot | Yorkshire Champagne Rhubarb | Wood Sorrel | Mixed Seed Granola

Course 2

Cauliflower & Sheese

Curry | Caper | Raisin Dressing | Fondue | Pickled Walnut

Course 3

Salsify & Leek

Leek Fondue | Salsify Fritter | Leek Tatin | Salsify Veloute | Black Pepper Crumble

or

Portobello Mushroom & Celeriac Pie

Salt Baked Celeriac | Baked Potato Mash | Mushroom Jus | Micro Herbs & Radish Salad

Course 4

Warm Apple Crumble

Apple Textures | Cinnamon | Crumble | Vanilla Ice-cream