



**French to modern English cuisine using some of the finest fresh local produce, delivered by some amazing chefs. All cooked on site to your requirements.**

***Bringing the restaurant to you...***

*Please contact to discuss dietary requirements and/or any special requests.*

**3-6 guests £60 per person**

**1-2 guests £75 per person**

*As meals are freshly prepared in-lodge, all guests must decide on the same dish per course.*

Relax with our complimentary bread and oils

**STARTERS**

Ravioli with butternut squash and truffle, sage and marjoram butter **(v)**

Ham hock and apricot terrine, beetroot mayonnaise, micro pickles, borage

Summer Vegetables 'Jardinière', Organic poached egg, truffle oil **(v)**

Confit duck leg Ballotine, Baby Gem, Pink ginger and plum reduction

Roasted quail breast, confit quail leg, minted pea puree, ruby chard

**MAINS**

Wild Salmon Wellington, Buttered Jersey Royals, Baby Spinach

Smoked Potato Gnocchi, Forgotten vegetables, Mature Parmesan shavings **(v)**

10 Oz Local rib eye, hand cut chips caramelised vine tomatoes, tarragon sauce

Veal Milanaise, Aubergine Caponata, Wild Rocket and lemon dressing

Honey and pepper duck salad, asparagus, sweet potato and picked vegetables.

**DESSERTS**

Warm Chocolate Fondant, Wild berry Sorbet, Crushed Hazelnuts

'A Twist on a Tiramisu'

Deconstructed mango and passionfruit Cheese Cake

Lemon and Combawa Tartlet topped with a Raspberry Crumble

Chocolate and Caramel Tart, caramelised banana and passion fruit ice cream

**TO FINISH**

Fresh cafeteria coffee and truffles