



SUNDAY 5th FEBRUARY 2012

£32.50

STARTERS

JERUSALEM ARTICHOKE VELOUTE,
CROSNES, AGED PARMESAN

BOUDIN NOIR & DUCK EGG 'EN CROUTE'
MERLOT VINEGAR

GRILLED CROTIN DE CHAVIGNOL GOATS CHEESE,
WALDORF SALAD

TERRINE OF PERIGORD FOIE GRAS,
MADEIRA JELLY,
TOAST POILANE

£3.00 SUPPLEMENT

MAIN COURSE

ROAST SIRLOIN OF BEEF,
YORKSHIRE PUDDING,
RED WINE SAUCE

ROAST LOIN OF PORK,
CRACKLING, APPLE SAUCE

WILD SEA BASS FILLET,
PICKLED & BRAISED FENNEL,
HARICOT BLANC, MOUTARDE DE MEAUX
£ 4.00 SUPPLEMENT

SEARED WHITBY BRILL, CONFIT POTATO,
FENNEL & GLOBE ARTICHOKE,
CAVIAR VELOUTÉ

PRE DESSERT

LEMON POSSET,
PASSION FRUIT

DESSERT

BOXTREE STICKY TOFFEE PUDDING,
VANILLA ICE CREAM

CHOCOLATE PAVE,
MORELLO CHERRY SORBET

VANILLA CHEESECAKE,
WINTER FRUIT COMPOTE

A SELECTION OF FINE CHEESE

COFFEE AND HANDMADE CHOCOLATES

£4.25

SAMPLE MENU