



### **Starters**

Jerusalem artichoke, with spinach & hazelnut pesto

Gin-cured salmon with cucumber and wasabi emulsion

Pork cheeks, cider, fennel, creamed corn

Cheddar and leek soufflé

### **Mains**

Beef wellington, parsley root purée mini fondants, sautéed kale & rosemary jus

Pan-roasted fillet of salmon with marinated new potatoes and dill and crab salad

Butternut squash ravioli, sage butter sauce

Duck breast with chicory and potato dauphinoise

### **Desserts**

Baked soft centered chocolate fondant, Pistachio Ice cream

Baked vanilla & blackcurrant cheesecake tart

Lemon meringue dome

Selection of local cheeses, fig chutney oatcakes

Followed by Tea & Coffee

***Choice of 1 choice per course for all guests***