



SAMPLE MENU

MARKET PRICES

Berwick Lobster Soup

Tartare of Loch Morar Salmon with Seaberry Crème Fraiche

Rillette of Sanglier 'Wild Boar' with Beer Pickles

Sheringham Crab Meat with Apple, Citrus and Cashew

Wild Grains, Falafel, Arabian Spices and Black Olive Caramel

Croustade of Sorrel and Spinach, Asparagus and Morels

(End of March Till End of May)

Braised Highland Deer 'Popped In a Pie' Rowanberry Sauce

Black Rock Roast Cod, Watercress and Horseradish

Slow Cooked Veal Cheek with Rather Nice Veal Sauce

Salt Marsh Lamb Rump with some Chestnut & Thyme Cooking Juices

Black Angus Beef Fillet 'Steamed on String' Winter Savoury and Wine

Poisson Du Jour (Market Price)

Desserts

Treacle Sponge 'Hot' Like When You Are Little

'Michel Cluizel' Chocolate with Rum and Raisin (Takes 10 Minutes)

Black Forest Cadeau

Pistachio Charlotte with Sauce Pistache

Tarte Tatin of Apples (For Two)

Fromagerie Cheese with Me Flapjack