

# The Dining Room Menu

## First Courses

Soup of the Day (v)

White Bait

Straw Potatoes, Garlic Aioli

Carpaccio of Denham Estate Venison

Veal Beignets, Celeriac Pannacotta

Foie Gras, Chicken and Wild Mushroom

Terrine

Kumquat and Pistachio

Macadamia Nut & Barigoule Vegetable (v)

Mixed Leaves

Wild Mushroom Tartlet (v)

Creamed Leeks, Crisp Vegetables,

Puy Lentil Dressing

Potted Shrimp

Anchovies and Onion

Foreman's Smoked Salmon £2.00 supplement

Traditional Garnishes, Buttered Rye Bread

Rabbit Welsh Rarebit

Char grilled Quince, Red Onion Relish

## Main Courses

Lamb and Mint Suet Pudding

Whole Grain Mustard Mash Potato, Swede Puree,

Thyme and Mint Jus

Baked Brixham Cod

Braised Fennel, Chervil Root Purée, Fennel Risotto

Coq au Vin

Roast turned Potatoes, Shitaki Mushrooms

Braised Beef Cheek, Seared Beef Onglet

Pomme Mouseline, Roasted Artichoke,

Braising Liquid

Baked Mackerel Smoked Mackerel Pate,

Mushroom à la Grecque, Herb Salad

Lightly Curried Cornish Monkfish

Sweetcorn & Enoki Mushroom Salad, Curly Kale

Beetroot, Vongole Foam

Red Quinoa Stuffed Peppers (v)

Roast Vegetables, Pepper Dressing

Pan Fried Calves Liver

Spring Onion Mash, Bacon Jus

Courgette and Goats Cheese Tart (v)

Pesto and Rocket Salad

2 Courses - 27.00 3 Courses - 29.50