



# **MENU**

**25 February – 20 March 2026**

## ***STARTERS***

House Smoked Gressingham Duck Magret Salad with Raspberry and Walnut Vinaigrette

Smoked Salmon Carved in the room, Horse Radish Cream and Blinis

Mushroom Tortellini, Spinach and Truffle Cream

Butternut Squash Velouté



## ***MAIN***

Pork Loin Steak, Sauce Charcutière, Herb Mash and Honey Glazed Carrots

Quenelles of Fish and Seafood, Sauce Nantua, Braised Rice

Chicken, Chorizo and Prawn Paella for two

Caramelised Onion and Shallot Tatin, Micro Leaves,  
Cabernet Sauvignon Dressing, Creme Fraiche



## ***DESSERTS***

Banana Soufflé, Chocolate Sorbet

Traditional Tiramisu

Creme Caramel and Orange Semolina Cake

Pear Belle Helene Coupe, Toasted Almond and Chocolate Sauce