

Starters

Chicken Liver, Pork and Garlic Pate
with Fresh Local Brioche and a Red Onion Relish

Cream of Potato and Chive Soup ✓
Homemade Seasonal Vegetable Terrine ✓

Lentil and Langoustine Soup

Strips of Smoked Norfolk Chicken Breast
with Homemade Tomato Chutney and Seasonal Leaves

Local Narborough Trout Pate
with Poached Cucumber Strips and a Lemon and Sweet Chilli Dressing

A Homemade Mousse of Loch Fyne Salmon
on a bed of Cucumbers with a Lemon and Thyme Dressing

Salmon and Broccoli Tart
with Homemade Tomato Chutney and Seasonal Leaves

Seasonal

Woburn Smoked Duck Salad
with a Honey and Hazelnut Dressing (Available September – November)

Warm Local Field Mushroom
filled with Sliced Apple and Smoked Charwood Cheese with a Seasonal Dressing ✓
(Available December– February)

Seasonal Leek and Shropshire Blue Cheese Tartlet
with a Homemade Red Onion Chutney and Salad Leaves (Available March-May) ✓

Loch Fyne Salmon and Red Pepper Terrine
with Pickled Cucumber and a Dill and Honey Dressing (Available June – August)

✓ – Suitable for Vegetarians

Mains

Oven Baked Suprême of English Corn-Fed Chicken Breast
with a Wholegrain Mustard and Cream sauce

Braised Grasmere Belly Pork
with Crushed Apples and a slice of Local Black Pudding with a Brandy Sauce

Roast Woburn Duck Breast
with Shredded Crispy Leeks and Carrots and a Homemade Plum Sauce

Grasmere Pork Fillet
with a Smoked Applewood Cheese Farce with a Cider Sauce

Slow Roasted Norfolk Chicken Breast
stuffed with English Chorizo Sausage and a Basil and Tomato Sauce

Sirloin of Roast Aberdeen Angus Beef
with a Red Wine, Shallot and Thyme Sauce and a Homemade Horseradish infused Yorkshire Pudding

English Rack of Lamb
coated in a Mustard and Seasonal Herb Crust with a Redcurrant and Thyme Sauce

Pan Fried Aberdeen Angus Fillet Steak
on a Rosti Potato with a Brandy and Peppercorn Sauce

Seasonal

Roast Norfolk Turkey Breast
with a Port and Cranberry Stuffing and a Sausage and Bacon Wrap
(Available December – February)

Woburn Smoked Duck Salad
with Homemade Croutons, a Honey and Hazelnut Dressing and Seasonal Leaves
(Available June – August)

Woburn Spring Lamb Shank
with Crispy Leeks and a Redcurrant and Rosemary Sauce (Available March – May)

Pot Roasted Venison Steak
with Carrot and Parsnip Crisps and a Beetroot and Cassis Sauce
(Available September – November)

Fish Mains

Pan Poached Cod Loin

with Sauté Potatoes and Crispy Leeks with a Cheddar Cheese Sauce

Loch Fyne Salmon Suprême

with a Sweet Chilli and Pepper Glaze and a Lemon Dressing (Available June – August)

Oven Baked Halibut Steak

with a Mushroom Risotto and a White Wine and Dill Sauce

Seasonal

Loch Fyne Salmon Steak

with a Local Seasonal Herb Crust and a Cream and Chive Sauce

East Coast Monkfish

wrapped in Smoked Woburn Bacon on a Bed of Cheddar Potato Gratin with a Tomato and Garlic Concasse (Available March – May)

Vegetarian Mains

Stuffed English Beef Tomato

with a Red Leicester Hollandaise Sauce with Shallots and Basil

Local Red Onion and English Goats Cheese Tart

with a Red Pepper Relish

English Mozzarella and Local Beef Tomato Salad

with Red Onion and a Sweet 'n' Sour Seasonal Dressing

English Wild Mushroom Risotto

with Flat Leaf Parsley, finished with Single Cream

Seasonal

Local Fenland Grown Courgette

filled with Leeks and Local Mushrooms with a Fresh Herb and Cheddar Cheese Crust, served with a Sweet Pepper Sauce (Available March – May)

English Hard Cheese Gnocchi

with Roasted Peppers, Shallots and a Basil Dressing (Available June- August)

Local Red Pepper

stuffed with Wild English Mushrooms and Shallots (Available September – November)

Local Seasonal Vegetable Pancake Stack

topped with a Hollandaise Sauce (Available December – February)

Desserts

Cappuccino Dark Chocolate Mousse

topped with a White Chocolate Cream served with a Homemade Shortbread Biscuit

Warm Dark Chocolate Bread and Butter Pudding

with a milk Chocolate Sauce

Sticky Toffee Pudding

with a Warm Toffee Sauce

Spiced Bramley Apple Crumble Tart

with Cornish Clotted Cream

Raspberry Burnt Cream

with Homemade Spiced Shortbread Biscuits

Lemon Tart

With a Local Raspberry Coulis and English Crème Fraiche

Seasonal

Baked Strawberry Cheesecake

with a Seasonal Fruit Coulis (Available June – August)

Spiced Rhubarb Crumble

with a Warm Custard Sauce (Available March – May)

Local Poached English Pear

with a Homemade Shortbread Biscuit and Cinnamon Cream (Available September – November)

Summer Pudding

with a Forest Coulis and Devonshire Clotted Cream (Available June – August)

Coffee

All meals include a serving of Fairtrade Coffee and an After Dinner Mint per person

In the months of November and December mini mince pies can be served with coffee instead of mints.

Vegetables

Please choose 2 vegetables from the relevant season (family service)

Spring (March – May)

Calabrese
Purple Sprouting Broccoli
Carrots
Spring Cabbage

Summer (June – August)

Asparagus
Courgettes
Green Beans
Broad Beans
Peas
New Beetroot
Peppers
Artichokes
Carrots

Autumn (September – November)

Cauliflower
Carrots
Broccoli
Autumn varieties of cabbage
Young turnips
Marrows
Parsnips
Celery
Savoy cabbage
Leeks

Winter (December – February)

Brussel sprouts
Curly kale
Leeks
Spinach
Green cabbage
Celeriac
Red cabbage
Shallots
Carrots

Potatoes

Boiled New Potatoes are served as standard, along with one additional Potato dish of your choice (family service)

Spring (March – May)

New Potatoes from Jersey Start

Summer (June – August)

New Potatoes First Crop Maris Bard

Autumn (September – November)

New Potatoes Maris Peer

Winter (December – February)

New Potatoes Maris Peer

Please choose one further potato dish from the below options:

Boulangere Potatoes

Sliced potatoes and finely sliced onions cooked in a white stock with butter in a hot oven

Fondant Potatoes

Even sized medium potatoes turned into eight sided barrel shapes half covered with white stock and roasted in the oven

Roast Potatoes

Cut potatoes seasoned with Maldon sea salt and black pepper sprinkled with Rapeseed oil and roasted in a hot oven

Delmonizo Potatoes

Diced potatoes cooked in milk and finished in an earthenware dish with breadcrumbs and butter then placed in the oven

Chateau Potatoes

Cylindrical shaped potatoes part boiled and finished in the oven

Dauphinoise Potatoes

Sliced Potatoes cooked in the oven in an earthenware dish with garlic, butter and single Cream

Cheese

Can be a supplement as an alternative to dessert or an additional course

Please choose 4 cheeses from the below:

Applewood

A mature smoked cheddar with an edge of spicy paprika

Somerset Brie

Somerset Brie is creamy with a mild, fresh flavour and a soft edible white rind.

Cornish Yarg

A delicate crumbly cheese similar to Wensleydale wrapped in nettle leaves

Hereford Hop

A mature English cheese coated in lightly toasted hops

Stilton

Aged for 3 months until the blue is finely laced throughout the ivory curd

Wensleydale

A white, close textured cheese that has a slightly sweet flavour made from pasteurised milk

Quickes Farmhouse

This cheddar is matured slowly on wooden shelves and wrapped in muslin cloth giving a real depth of flavour

Ribblesdale Goat

A delicate English Goats cheese sealed in a black wax

Shropshire Blue

A slightly crumbly medium blue cheese with a buttery flavour and a mellow blue tang