

# Sample Dinner Menu

Velouté of sweet potato, chilli and coconut milk

Risotto of smoked haddock, saffron and samphire

Ragstone goats cheese brûlée, parmesan crisp, tomato jam, sweet onion bread

Pressed terrine of local gammon, pineapple relish, fried quails egg, micro-cess

Honey glazed Gressingham duck breast, hispi cabbage, apricot purée, broad beans and pancetta, black pepper jus

Slow cooked Staffordshire shoulder of lamb, fondant potato, pea and mint purée, baby carrots, lamb jus

Cornish fillet of red mullet nicoise

Fried duck egg, portabella mushroom, celeriac chips, watercress, sauce béarnaise

White chocolate and honeycomb mousse, pistachio ice-cream, chocolate disc

Warm poached white peach with thyme ice-cream, raspberry compote

Apple parfait with toffee ice-cream

Rice pudding bruleé, clotted cream ice-cream and tuille biscuit

Trio of ice-cream and sorbets, sourced locally from Red Lion Farm, Haughton

Selection of farm house cheeses

Coffee and mints

**£30.00 per person**

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