



WINTER MENU

STARTER

Heritage beetroots with goats cheese, fetta, pomegranate olive oil
Roasted chili and garlic king prawns on a toasted bruschetta

MAINS

Venison fillet, celeriac mash potato, braised red cabbage juniper berry jus
Salmon teriyaki , dressed rice, cucumber and celery salad

DESERTS

Eaton mess with fresh berries and raspberry coulis
Sticky toffee pudding with butterscotch sauce and double cream