



## CIDER ORCHARD RESTAURANT

SEPTEMBER / OCTOBER DINNER 2019

### STARTERS

#### **Seared Mackerel**

Fennel, Crème Fraiche, Brioche

#### **Butternut Squash Soup**

Bhaji, Hazelnuts, Apple

#### **Duck Confit**

Puy Lentils, Fried Onions, Red Wine

### MAIN COURSE

#### **Cod**

Cannellini Beans, Chorizo, Spinach

#### **Beef Feather Blade**

Garlic Pomme Puree, Cavolo Nero, Shallots

#### **Guinea Fowl Breast**

Grilled leeks, Potato Terrine, Green Peppercorn Sauce

#### **Wild Mushroom Risotto**

Courgette, Fennel, Basil Oil

### DESSERT

#### **Almond Tart**

Frangipane, Cherry, Armagnac Ice Cream

#### **Mango Panna Cotta**

Honeycomb, Curd, Crumble

#### **Chocolate Pave**

Coffee Ice Cream, Raspberries, Pistachio

**Three Courses £20**

**Including Coffee & Petite Fours**

Our allergen and dietary information is available on request.

If you have specific dietary requirements please let us know on arrival.