

## chef's showcase menu

### to start you off...

salad of smoked eel & pork belly, baby beetroot & horseradish cream  
gazpachio soup, tian of white crab & avocado fool  
smoked salmon, traditionally garnished (capers, shallots, gherkins, lemon), bread & butter  
poached lobster salad, five spiced scallop, apple caviar & tomato salsa  
pressed suffolk ham hock & goose liver, soft boiled quails egg, sweetcorn puree & truffle dressing  
chicken & wild mushroom ravioli, tagliatelle of leeks, pancetta & tarragon veloute  
carpaccio of venison, horseradish, rocket, chive & walnut cream  
goats cheese crottin, ruby chard & vegetables a la grecque (v)

### carved in the mess...

fillet of beef wellington, roasted shallots & dauphinoise potatoes  
tournedos of salmon, spiced puy lentils, duck liver, apple chutney & herb crème fraiche  
traditional roast sirloin, yorkshire pudding, roast potatoes & panache of vegetables  
roast supreme of gressingham duck, vanilla mash, lime jus, roast parsnips & spinach  
chargrilled calves liver, sadarlaise potatoes, wilted spinach, cherry wine tomatoes & pancetta  
whole roasted poussin, bread sauce, watercress, sage & onion game chips, fondant potato  
grilled black bream fillets, macerated fennel & citrus fruits  
pan fried cod, ruby chard, brown shrimp & lobster risotto  
shallot, portabello mushroom, spinach & tomato pithivier with pesto cream (v)

### ahh puddings...

raspberry jelly, white chocolate mousse & mint granite  
griottine cherry brulee with shortbread  
vanilla pannacotta & trio of raspberries  
dark chocolate tart, white chocolate sauce & caramel ice-cream  
granny smith cheesecake, apple puree, caramel sauce & vanilla salt tuile  
iced strawberry parfait, white chocolate ganache & strawberry jelly  
selection of british cheeses & fig chutney (£6.00 per person as an additional course)

paddy & scotts coffee or tea & truffles

**£35.00 per person inclusive of vat**