



# Autumn Feast

*an evening of Autumn flavours*

*Saturday October 9th*  
*Bookings from 6:00pm - 9:00pm*

## Starters

**Celeriac Remoulade with Bayonne Ham**  
*on sourdough toast and hazelnut dressing.*

**Chicken Liver Parfait**  
*with Cumberland sauce and oatcakes*

**Twice baked stilton & chive soufflé,**  
*with poached pears and walnut salad (V)*

**Potted Trout**  
*with pickled vegetables and melba toast*

**Curried Parsnip Soup**  
*served with cumin oil*

## Mains

**Roasted Guinea Fowl Supreme**  
*with prune, lemon and leek stuffing, potato rosti,  
cumin spiced parsnips*

**Baked Cod Wellington Wrapped in Parma Ham -**  
*With mushroom pâté and filo pastry with sautéed potatoes,  
spinach and sour cream caper sauce*

**Prosciutto Wrapped Pork Fillet with Prune & Apricot,**  
*served with colcannon, pot roasted winter vegetables*

**Calves Liver and Bacon**  
*served with parsley mash and onion gravy*

**Butternut Squash Tagine**  
*served with buttered chilli and date couscous*

## Desserts

**Poached Pears In White Wine**  
*served with vanilla mascarpone*

**Maple Praline Semifreddo**  
*with chocolate sauce and chantilly cream*

**Triple Chocolate Brownie**  
*with chocolate sauce and chantilly cream*

**Apple, Plum and Blackberry crumble**  
*served with vanilla ice cream.*

**Pear, Earl Grey and Cinnamon Strudel**  
*with Earl Grey sorbet*

**Coffee, Tea, & Homemade Chocolates Truffles**

*£20.00 per head*

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