

Autumn plated dinner 2017

Starters

Beef carpaccio, truffled Jerusalem artichoke crisps and Berkswell (gf)

Chicken liver parfait with Madeira soaked prune (gf)

Asian crab on blackened corn pancake

Beetroot salad with smoked eel and horseradish (gf)

Roasted cauliflower, saffron butter, herb yoghurt and pine nuts (v) (gf)

Chicory, pear, salted caramel walnuts and Colston Basset (v) (gf)

Mains

Rack of lamb with braised artichokes, potatoes, olives and preserved lemon (gf)

Braised beef short rib with potato gnocchi and cavalo nero

Roasted Organic chicken fillet with girolles, sherry cream sauce, pommes anna and steamed vegetables (gf)

Seared duck breast with duck pithivier and baby roasted carrots and beets

Roasted cod with laksa sauce, rice noodles and fresh coconut (gf) (p)

Spelt risotto with pumpkin, sage and brown butter (v)

Dessert

Chocolate and hazelnut tart with crème fraiche

Plum financier with Amaretto cream

Rose buttermilk pudding with pistachio shortbread and fresh fig (gf available)



Sartirana & Lee