

Autumn and Winter 2010

Menu A

Truffled Ham Knuckle Terrine
Pease Pudding and Young leaf salad

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Breast of Corn-fed Chicken
Gratin Potato and Sautéed Mushrooms

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Carrot Cake, Lime Jelly
Coconut Ice Cream

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Coffee and Petit Fours

£40.50 per person

Menu B

Northumbrian Game Terrine -
Quince Marmalade and Toasted Brioche

Roasted North Sea Cod,
Roast Butternut Squash and Brussels Sprouts

Lemon Cheesecake
Lemon Curd and Vanilla Ice Cream

Coffee and Petit Fours

£40.50 per person

Menu C

Butternut Squash Soup
Granny Smith Apple, Cream Fraîche and Coriander

Roast Saddle of Lamb
Mashed Potato and Ratatouille

Tonka Bean Crème Brûlée
Bramley Apple Compote and Shortbread

Coffee and Petit fours
£43.50 per person

Menu D

Salad of North Sea Crab and Green Mango
Cumin and Carrot Puree

Crispy Breast of Duck with
Autumn Fruits and Celeriac Puree

Milk Chocolate Marquise with a
Parfait of Williams Pears

Coffee and Petit Fours
£43.50 per person

Menu E

Jerusalem Artichoke Soup with
Roasted Chestnuts and Truffle Cream

Steamed Turbot, Avruga Caviar
Braised Cabbage, Fondant Potatoes and Butter Sauce

Sticky Toffee Pudding
Stem Ginger Ice Cream

Coffee and Petit Fours
£45.50 per person

Menu F

Craster Smoked Salmon,
Celeriac and Apple Remoulade - Mustard Emulsion

Roast Aberdeen Angus Beef Sirloin
Fondant Potatoes and Yorkshire pudding

Bitter Chocolate/Orange Tart
- Grand Marnier Sauce

Coffee and Petit Fours
£45.50 per person

Vegetarian menu

Jerusalem Artichoke Soup
Roasted Chestnuts and Truffle Cream

Or

Winter Vegetable Salad,
Black Olive Emulsion and Red Chard

Butternut Squash Pie, Autumn Fruit,
Brussel Sprouts and Young Leaf Salad

Or

Roasted Young Carrots with Wild Mushrooms Polenta
Fondant Potato and Vegetable Gravy