



OVATION

Overture

Chef's Seasonal Gourmet Soup (v)

In-House Cured Gravavlax
with lemon and tarragon dressed leaves

Smoked Goose Breast
with fig jam and seasonal peppery leaves in a mild horseradish dressing

Served with homemade breads and Somerset butter

~

Act 1

Fillet Steak

Aberdeen Angus beef marinated in red wine and fresh herbs chargrilled to your liking
served with pommes Chateau, Chartreuse reduction, Sherfield English watercress
and garlic and chive buttered chestnut mushrooms

Confit of Duck

in a celeriac puree and orange and cider braised red cabbage

Sea Bream

served with sauce Vierge, Wasabi pommes puree and Chinese Chantenay carrots

Bouquet Vegetable Tart

served with Wasabi potato Charlotte and braised red cabbage (v)

~

Curtain Call

Stem Ginger Crème Brûlée

with passion fruit puree and sugared palmiers

Homemade Profiteroles

with a shot of spiced chocolate sauce

Proud English Cheeseboard

with homemade chutney

~

Encore

Coffee