

A TASTE OF AUTUMN MENU

STARTERS

Twice baked Stilton soufflé
Winchester chive cream

820 gin cured chalk stream trout
fennel and apple salad

Chicken and duck terrine
celeriac rémoulade, red onion
marmalade

MAINS

Slow cooked lamb breast
crispy sweetbreads, lentils,
braised kale

Roast hake
black Venus rice cooked with
chorizo, piquillo peppers and
spinach

Hasselback celeriac
hazelnut pesto, smoked celeriac
purée, grilled leeks, beer pickled
onions

PUDDINGS

Passionfruit mousse, sable biscuit,
pineapple and mint salsa

Raspberry delice,
jelly, lemon verbena cream,
crispy meringue

Chocolate tart,
crème fraîche sorbet

Three courses included in the Taste of Autumn Break