

HOLIDAY COTTAGE IN-HOUSE DINING

Bespoke menus tailored to your taste
Meet with the chef to finalise your dining experience
Minimum 8 guests
Chef & personal waiter included
Available Sunday to Thursday. 20% Surcharge applies to Friday & Saturday's.

Menu A

Confit **duck** pressing with shaved foie gras and apricots

Fleurie, Domaine Chanson, Beaujolais

Whipped salt **cod** brandade, black olive textures and rye

Rioja Blanco, Reserva, Capellania, Marques de Murrieta

Slow cooked **lamb**, Umbrian lentils and spiced cauliflower

Pinot Noir, Le Bourgogne, Domaine Chanson

Caramel **tiramisu** with toasted marshmallow and amaretto

Moscatel de Setubal, Bacalhoa

Coffee and petit fours

£70 DINNER PER PERSON

£110 DINNER & WINES PER PERSON

MENU B

Salt chambered aged **beef** carpaccio, mushroom ketchup and pickled onions

Chianti Classico, Panzano, Fontodi

Seared **scallop** with truffled celeriac, crispy chicken skin

Riesling, Les Princes Abbes, Domaine Schlumberger

Lavender honey glazed wild **duck** breast, cracked wheat, bok choy

Pinot Noir, Reserve, Marlborough, Lawson's Dry Hills, New Zealand

Thin **apple** tart with vanilla caramel and clotted cream ice cream

Moscato d'Asti, Contero

Yorkshire blue, quince jelly, beer bread and Yorkshire butter

Quince Liqueur

Coffee and petit fours

£80 DINNER PER PERSON

£125 DINNER & WINES PER PERSON

MENU C

Smoked chalk stream **trout** blinis with crème fraiche and chive

Rioja Blanco, Reserva, Capellania, Marques de Murrieta

Potted Hellifield **beef** with marrowbone fritters and beef dripping toast

Fleurie, Domaine Chanson, Beaujolais

Scorched **mackerel**, green olive tapenade, sourdough crumble

Muscadet Sevre et Maine, Chateau de La Bigotiere

Roast suckling **pig** with langoustine, burnt apple and vanilla

Cotes du Rhone Blanc, Domaine de l'Espigouette

Salted caramel **tart**, whipped cream, peanut brittle

Show Liqueur Muscat, De Bortoli, Australia

Coffee and petit fours

£120 DINNER PER PERSON

£175 DINNER & WINES PER PERSON