

Annual Dinner

Set Menu

Sat 4th Feb 2023

To Start

Home Smoked Garlic and Parsnip Soup, Rustic Bread and Parsnip Crisps

Beetroot Cured Smoked Salmon and Dill Mousse, Horseradish and Lemon Cream, Pickled Fennel and Toasted Sourdough

Thai Spiced Sweet Potato Cakes, Mango Salsa and Yoghurt, Mint and Lime Dressing

Oxfordshire Ham Hock Terrine, Tarragon Mayonnaise, Date Jam and Toasted Ciabatta

Main Course

Corn Fed Suffolk Farm Chicken Supreme with Home Smoked Garlic, Wild Mushroom, Roasted Chorizo, Fondant Potato & Tarragon Cream Sauce

Slow Cooked Thame Farmed Pork Belly, Apple Purée, Sage Potato Cake, Seasonal Greens, Crackling and a Pork and Cider Jus

Pot Roasted Brisket of Hereford Beef, Celeriac Creamed Potato, Butternut Squash Purée, Honey Roasted Root Vegetables and a Red Wine Jus

Whiskey Oak Smoked Fishermen's Pie made with Cod, Haddock and Salmon, Topped with Creamed Potato, Extra Mature Cheddar and Served with Seasonal Greens

Wensleydale, Leek and Potato Pie, Cauliflower Purée, Kale, Roasted Root Vegetables and Crispy Shallots

Sweeties

Salted Caramel Brownie, Pistachio Ice Cream, Honeycomb Crumb, Dark Chocolate Sauce

Home Spiced Apple Crumble, Vanilla Ice Cream, Blackberry and Calvados Coulis

Clementine Posset, Blueberry Coulis, Homemade Gingerbread

Chefs Choice of Artisan Cheeses from No.2 Pound Street in Wendover with Date Jam, Grapes, Celery, Crackers (*supp £2*)

£28 for 2 courses - £34 for 3 courses

(Pre Order is Mandatory and must be given at least 2 weeks prior to your booking. A £10.00 Deposit PP will be taken on receipt or your pre-order. This is non-refundable if the table is cancelled within 48 hours of your booking)

If you have any dietary requirements, please advise one of our waiting staff.

A discretionary service charge of 10% will be added to the bill.