



## **Autumn Menu**

### **Antipasti / Starter**

Seared Tuna fillet with a soy, honey and sesame glaze, with a cucumber ribbon and pomegranate seed salad.

Twice baked goats cheese soufflé, with a roasted red pepper coulis, rocket salad with a balsamic dressing.

Moroccan spiced pumpkin soup, handmade flatbread, strained yogurt with mint

Light and creamy chicken liver parfait, served with a pancetta brioche, spiced red onion chutney

### **Primi course**

*These items can also be served as a starter or main course*

Strozzapreti pasta with slow cooked beef shin ragu

Smoked haddock and saffron risotto, crispy poached egg

Squash and ricotta ravioli, crispy sage, butter. Parmesan

Handmade gnocchi, creamy porcini and thyme sauce, and fresh wild mushrooms

### **Secondi /main course**

Pan seared medium rare Duck breast, served with a smoked garlic mash, port reduction jus, and seasonal greens.

Parmigiana melanzane – layers of aubergine in tomato sauce baked and topped with Parmesan cheese

Pork fillet wrapped in Parma ham, roasted with thyme, served with curly kale, dauphinoise

potatoes and honeyed chantenay carrots

Pan roasted turbot with capers, lemon, fennel, spinach and roasted new potatoes

### Dolce /Dessert

Classic Tiramisu – layers of cream and coffee soaked sponge fingers

Individual chocolate fondants with a moist chocolate centre, sure to impress! Served with locally made vanilla Ice cream

Grilled peaches with thyme and amaretto syrup, mascarpone Chantilly cream

Blackberry cheesecake with hazelnut base, dark chocolate shavings

### Formaggio / Cheese

A selection of handpicked Italian and English cheeses, accompanied by breads, crackers, quince jelly, and grapes

### Optional extras for the table (ready for when guests are seated)

Freshly made bread & butter

Freshly made focaccia, olive oil and balsamic

Homemade hummus and grilled pitta and crudité

### To accompany the meal

Zucchini fritti (courgette pieces fried in a light batter)

Salad bowl of rocket, local cherry tomatoes and Parmesan olive oil and Balsamic vinegar

Seasonal greens – whatever's looking good at the farmers market!