

# 25<sup>th</sup> Menu

## Amuse Bouche

Roasted Parsnip Velouté, Curry Oil

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## Starter

Pheasant Breast and Chicken Liver Terrine

Almonds, Kirsch cherries, Sourdough Toasts and Date Chutney

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## Fish Course

Herb Crusted Monk Fish

With Braised Squid in Saffron and Tomato

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## Main

Roast Cumbrian Gressingham Goose Breast

Hot Pot Potatoes, Jasmine Infused Golden Raisins, Turned Carrots and  
Cherry Brandy Jus

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## Dessert

Blueberry and Vanilla Souffle

Blueberry Ice Cream, Blueberry Gel and Blueberry Crumb

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## Cheese Course

A Selection of Fine French Cheese's

Homemade Biscuits, Pickled Walnuts, Celery Flowers and Quince Jelly

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Hand Made Petit Fours and Coffee