

Amuse-Bouche

Selection of Homemade GT Breads

Starters

Spring Pea Velouté, Baked Jersey Royal, Sour Cream & Chives

Duck Liver Mousse, Caramelised GT Rhubarb, Duck Fat Brioche

Beetroot Salad, Roasted & Pickled Beetroots, Goats Curd, Wild Garlic Pesto (V)

Pressing of Ham Hock, Triple Mustard Emulsion, Polonaise Sauce, Toasted GT Bread

Oak Smoked Salmon Mousse, Sourdough Crumpet, Whipped Cream Cheese, Pickled Cucumber, Salmon Roe

Mains

Braised Shoulder of Lamb Wellington, Rosemary Baked 'La Ratte' Potatoes, Fine Bean & Shallot, Lamb & Mint Jus

Roast Herb Fed Chicken Breast, Pomme Anna, Sauteed Young Leeks, Pea & Bacon Ragout, Roast Chicken & Thyme Sauce

Roast Cod, Confit Fennel, Chorizo, White Bean Cassoulet, Sea Herbs, Smokey Fish Cream

Pea & Ricotta Ravioli, Herb Aioli, Crushed Peas, Minty Salsa Verde, Toasted Pine Nuts (V)

Spiced Roast Cauliflower, Cranberry & Apricot Cous Cous, Capers Purée, Cucumber

Desserts

Rhubarb & White Chocolate Pavlova, White Chocolate Crèmeux, Rhubarb Sorbet (V)

Medjool Date Sticky Toffee Pudding, Honeycomb, Vanilla Ice Cream, Salted Caramel Sauce(V)

Honey Roasted Brioche, Baron Bigod Cheese, Apple & Soaked Sultanas(V)

Frozen Milk Chocolate Mousse, Yoghurt Parfait, Berry Compote, Pistachio Cake(V)

Iced Banana Parfait, Caramelised Banana, Passion Fruit Gel, Toffee Popcorn(V/GF)