

Starter

ROASTED TOMATO SOUP

Basil Oil

HAM HOCK TERRINE,

Squash Mousse, Pickled Mushrooms, Toasted Brioche

SMOKED SALMON

Classic Garnish

ARTICHOKE THREE WAYS:

Globe, Mousse, Artichoke Crisps

Main Course

ROASTED SIRLOIN OF BEEF

Yorkshire Pudding, Roasted Potatoes

PAN FRIED CHICKEN BREAST

Saffron Mash, Wild Mushrooms

PAN FRIED SEA BREAM

Brown Shrimps Risotto, Light Curried Velouté

BLUE CHEESE GNOCCHI

Red Wine Poached Pear, Toasted Walnuts

Dessert

VANILLA CRÈME BRULEE

Sable Biscuits

STRAWBERRY MERINGUE

Chantilly Cream

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

SELECTION OF GOODWOOD AND LOCAL CHEESE,

Savoury Cracker, Plum Chutney and Celery

2 Courses £22.50

3 Courses £25.50

Coffee, Tea & Home Made Petit Fours £4.50

Wine Selection

Champagne

	Bottle	Glass
Mercier Brut	£47.00	£8.50
Mercier Rosé	£55.00	£9.50
Perrier-Jouët Grand Brut	£56.00	£10.50
Veuve Clicquot Brut N.V	£63.00	

White Wine

Unoaked Chardonnay El Campesino 2009 <i>Chile</i>	£20.00	£5.50
Pinot Grigio Luna Cecilia Beretta 2009 <i>Veneto, Italy</i>	£24.00	£6.50
Sauvignon Blanc Ana 2010 <i>Marlborough, New Zealand</i>	£29.00	£7.50
Chablis Domaine Vincent Dampt 2010 <i>Burgundy, France</i>	£36.00	
Sauvignon Blanc Bill limited Edition, William Cole 2007 <i>Casablanca Valley, Chile</i>	£51.00	

Rosé Wine

Rosé Nelson Estate 2010 <i>South Africa</i>	£24.50	£6.75
Merlot Rose, Eradus 2010 <i>Marlborough, New Zealand</i>	£34.00	

Red Wine

Cabernet Merlot Bin 19 Cranswick Smith 2009 <i>Australia</i>	£25.00	£6.75
Pinot Noir Reserva Viña Mar 2010 <i>Valle de Casablanca. Chile</i>	£27.00	£7.00
Rioja Joven Altos de Baroja 2009 <i>Spain</i>	£27.50	£7.20
Malbec Bodega Ruca Malen 2008 <i>Argentina</i>	£32.00	£8.50