



*Greywalls*

## **SAMPLE MENU**

### **STARTERS**

Lobster Bisque, Salt Baked Celeriac, Barbeque Sweetcorn & Rouille

Braised Pork Cheek with Salsify Carbonara

Soft Goats Curd, Onion Squash, Pumpkin Seed Brittle & Fresh Figs

Salmon Pastrami, Pickled Cucumber & Caviar Crème Fraiche

### **MAINS**

Herb Roasted Breast of Guinea Fowl, Savoyade Potato, Brassicas, Dandelion, Bacon & Lentil Veloute

North Sea Cod Poached in Red Wine, Pomme Puree, Pearl Onions, Girolle Mushrooms, Tarragon Jus

Seared Pave of Scotch Beef, Glazed Red Cabbage, Potato Beignet, Beetroot & Carrot Puree, Red Wine Sauce

Gratinated Rigatoni with Autumn Truffle, Woodland Mushrooms, Baked Jerusalem Artichoke, Cavalo Nero & Port Glaze

### **PRE-DESSERT**

Vanilla Pannacotta with Passionfruit Jam

### **DESSERTS**

Dark Chocolate & Coffee Mousse Cake with Yoghurt Ice Cream

Mirabelle Plum Souffle with Toasted Marshmallow & Vanilla Ice Cream

Selection of Ice Cream & Sorbet

Selection of British & French Cheeses, Fresh Fruit, Walnut Bread

£75 per person

**Allergy information on all food dishes is available on request; please advise us about any allergies or food intolerances before placing your order**

**Please note, although we do our utmost to prevent, any of our game dishes may contain shot  
Service charge is not applied to your final bill, any gratuity is at the discretion of our guests**

SMALL  
LUXURY  
HOTELS  
OF THE WORLD

*Independently minded*