

Duke of Cambridge
Feast of Food Menu
Saturday 10th September 2016

STARTER

Pan fried fillet of south coast mackerel, beetroot puree, pickled golden beetroot, goats cheese mousse and a horseradish and almond crumb

£7.50

MAIN

Pan seared loin of English venison, parmesan herb crust, anise scented butternut puree, sautéed kale, roasted squash, crispy shallots and a juniper jus

£18.50

DESSERT

Meadow cottage green apple sorbet, pickled apple sticks, caramelised apple wedges, macerated sultanas and quince jelly

£6.25

Why not enjoy all three courses for £28 *Vegetarian options are available, just ask your server*

