

# Menu

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## Canapé

### Starter

Warm Rabbit & Foie gras roulade served with puy de lentil vinaigrette, wilted spinach, parsnip puree and cider emulsion

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## Intermediate

Pan-fried Sea bass with a shellfish pasta served with a lemon grass and chervil veloute

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## Main course

Venison loin, celeriac & thyme dauphinoise, sauté vegetables &, Braised venison shin with red cabbage & apple, port jus

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## Dessert

Braeburn apple sorbet with crumble biscuit

## Cheese Course

Mellis cheese board

exquisite Dining