

# Menu

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## Canapé

### Starter

Seared salmon, langoustine emulsion,  
layered smoked salmon terrine with celeriac & apple slaw  
and a salmon mousse with sauternes jelly  
(garnish shellfish vinaigrette, toasted pine nuts and micro lettuce)

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## Intermediate

Chicken consommé with wilted spinach and a chicken & foie gras mousseline roulade

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## Main course

Poached loin of pork in milk, pressed pork belly, pork & black pudding faggot,  
red cabbage chutney and warm spinach & asparagus mousse,  
roast butternut puree finished with a cider deglaze

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## Dessert

Lemon tart with champagne meringue served with macerated  
blue berry jelly and lavender ice

## Cheese Course

Mellis cheese board

exquisite Dining