



Supper Menu Winter 2011-2012

First Courses

Free –range home smoked duck breast with celeriac remoulade, mango & chilli dressing £8.75

Potted Dingley Dell ham hock with winter cress & home made piccalilli £8.75

Tian of tomato & basil with roasted Portabello mushrooms & put lentils £7.75

London gin & vodka marinated organic salmon with dark rye bread & juniper vinaigrette £9.25

Main Courses- each of these dishes are served cold

Denham estate rib of beef with red onion salad, pickled cabbage & sage dressing £18.75

Ballotine of Loch Dart salmon filled with soft winter herbs, spiced sweet & sour lentils, fennel & orange salad £17.50

Smoked Cornish applewood cheddar & spinach delice with red onion marmalade & winter leaf salad £15.00

Hot Dishes

Classic fish pie topped with Montgomery cheddar served with baby gem salad £18.00

Steak & ale pie with creamed mash & steamed curly kale £18.00

Side Orders £3.75 - Hot new potatoes or seasonal mixed salad

Puddings @ £8.00

Orange & ginger cheesecake, poached pear, mulled wine jelly & ginger snap

Tiramisu with biscotti

Lemon polenta cake with raspberry compote

Selection of British cheese with grapes & celery £9.00

Freshly Brewed Fair Trade Coffee , Tea or Infusions £3.25

Freshly Brewed Fair Trade Coffee, Tea or Infusions with truffles £4.25