



1st December 2011

Dinner Menu

Light Parsnip Soup with an Apple, Chilli and Chive Chutney

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Pressing of Slow Roasted Quail, Wild Mushrooms and Baby Leek

With a Beetroot and Tarragon Salad

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Ragout of South Coast Lobster, Fine Beans, Baby Spinach  
and Coriander

With a Lobster Cream

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Roast Fillet and Braised Shin of Hereford Cross Beef

with Fondant Potato, Red Cabbage

and Honey Glazed Parsnips

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Iced Winter Spiced Parfait, Cranberry Syrup

and Crisp Brandy Wafers