



Winter Menu 2022/23

Option 1 – Vegetarian

425€ per person per week

Day 1

Parsnip velouté, parsnip crisps, toasted pumpkin seeds, pea shoots, truffle oil

Oven-roasted cauliflower steak, lemon and fennel arancini, dill beurre blanc, dressed and torched radicchio, peas and flowers

Peaches, raspberries and lemon ice cream

Day 2

Heritage tomatoes, caper berries, roasted pepper, shallots, basil, charred croutons, basil and red wine vinegar dressing

Field mushroom, courgette ribbons, pinenuts, artichokes, cherry tomatoes, new potatoes, parsley, basil, lemon purée, parsley purée

Chocolate cremeaux, caramelised pear, pickled pear, pear sorbet

Day 3

Pressed cucumber and granny smith apple, pea shoots, toasted seeds, cauliflower, pickled vegetables, dill, nasturtiums

Sunblushed tomato and roasted vegetable tart, pinenuts, tomato and basil coulis, dressed salad

Frozen mango parfait, mango strawberry mint and lime salsa, coconut sorbet

Day 4

Greek salad: tomatoes, cucumber, olives, feta, mint and extra virgin olive oil

Charred halloumi, ratatouille-stuffed globe courgette, rosemary spiked roast potatoes, red wine sauce

Earl gray and lavender pannacotta, brandy snap biscuit, flowers

Day 5

Comte beignets, chanterelles, mushroom and thyme ketchup, shaved comte

Seitan in bbq sauce, fondant potatoes, sweetcorn puree, red pepper gel, pea shoots, charred corn

Chocolate mousse, raspberries, Italian meringue, mint gel

Premium bottled wine or artisan locally brewed beer included with dinner

Also included:

Continental breakfast on 7 mornings

Different hot option for breakfast on 5 mornings

Afternoon tea on 5 days

Welcome drinks and nibbles on the first night

