

Canapes Upon Arrival

STARTERS

Mushroom and Truffle Soup (vg)

Served with homemade bread

Pan Roasted Scallops (gf)

with Walton Lodge pancetta and cauliflower

Walton Lodge Beef Carpaccio (gf)

with Berkswell cheese, nettle pesto and black olive crumb

Slow Cooked Duck Egg

with pickled young vegetables, buttermilk and wild herb oil

MAINS

Nose to Tail Rabbit

Rabbit Loin, leg croquette, glazed kidneys, carrot puree and a calvados jus

Pan Fried Brill

with sauteed heritage potatoes, fennel three ways and salsa Verde

Walton Lodge Sirloin of Beef

with dauphinoise potato, baby kale and a port jus

Butternut Squash Tortellini

with roasted pumpkin, charred leeks and red pepper coulis

PRE-DESSERT

White Chocolate Parfait

with a beetroot and balsamic vinegar reduction

DESSERTS

Apple Crumble Cheesecake

with vanilla ice cream

Dark Chocolate Delice

with salted caramel ice cream and peanut honeycomb

Raspberry Panna cotta

with pistachio shortbread and lemon verbena

Selection of Local Cheeses

Served with artisan wafers, chutney, grapes