

A Bespoke Dining Experience with Georgina

Autumn Three Course Menu

Starters

- Seared Duck Breast, Warm Beetroot and Orange
- Tomato Harissa Oat Tart with whipped goat's cheese & a balsamic glaze
- Bloody Mary Prawn Cocktail
- Autumn Roast Veg Soup, Homemade Ciabatta

Mains

- Slow-Roasted Lamb Shoulder with Garlic & Herbs, Charred Hispi Cabbage and Sprout Slaw, Greek-style flatbreads and Tzatziki
- Seared Venison with Celeriac and Horseradish puree, Purple Sprouting Broccoli, Red Wine Jus, Pickled Blackberries
- Roasted Cod Loin, Beurre Blanc and Winter Vegetable Gratin
- Chicken ballotine Sage, Apricots and Leeks, Parmentier squash and potatoes, Cavolo Nero, Brown Chicken Jus

Desserts

- Basque Cheesecake with Raspberry Sauce
- Black forest tiramisu
- Profiterole Stack Filled with vanilla cream and drizzled with rich chocolate sauce
- Cheese board from the local area
- Olive Oil & Polenta Cake with Lemon & Thyme
- Accompanied by fresh cherries or macerated strawberries