



## Spring/Summer Menus 2020

Set menu for the group – please make **ONE** choice from each course for the whole group, with a **vegetarian option if required**

**V = Vegetarian, VG= Vegan, GF = Gluten Free**

### Starters

#### **Spiced Smoked Duck with Poached Pear and Sourdough Bread**

*\*Contains: Gluten (GF Bread Option Available)*

Recommended Drinks Match – Guru Chenin Blanc

#### **Haddock and Leek Bon Bon with Pea Purée**

*\*Contains: Fish, Dairy, Egg and Gluten*

Recommended Drinks Match – Rioja Blanco Mendiarte

#### **Traditional Caesar Salad with Chicken, Bacon, Boiled Egg, Croutons and Anchovies on a Bed of Baby Gem Lettuce**

*\*Contains: Dairy, Fish and Egg*

Recommended Drinks Match – Villa Garducci Pinot Grigio

#### **Gin Cured Salmon GF with a Fennel, Lemon and Dill Salad**

*\*Contains: Fish & Alcohol*

Recommended Drinks Match – Chateau de Maligny Petit Chablis

#### **Red Onion and Vegan Mozzarella Tart Tatin with Rocket and a Shallot & Parsley Dressing (VG)**

*\*Contains: Gluten*

Recommended Drinks Match – Villa Garducci Pinot Grigio

#### **Wobbly Bottom Salad with Goats Cheese, Red Peppers, Courgettes and a Basil Pesto (V/GF)**

*\*Contains: Dairy and Nuts (Vegan Cheese Alternative Available)*

Recommended Drinks Match – Madingley Hall Chardonnay

#### **Carpaccio of Golden Beetroot and Heritage Tomato VG/GF with Pea Shoots and a Balsamic Dressing (VG/GF)**

Recommended Drinks Match – Chateau de Maligny Petit Chablis

## Fish Course

**Smoked Trout Rilletes with Crushed New Potato and Horse Radish Crème Fraiche (GF)**

*\*Contains: Fish and Dairy*

Recommended Drinks Match – Misty Cove Sauvignon Blanc

**Smoked Haddock Risotto with Poached Egg, Chives and Parmesan (GF)**

*\*Contains: Fish, Egg and Dairy*

Recommended Drinks Match – Misty Cove Sauvignon Blanc

**Roasted Fillet of Sea Bass with Wild Rocket, Vine Roasted Cherry Tomato and a Basil Pesto (GF)**

*\*Contains: Fish and Nuts*

Recommended Drinks Match – Villa Garducci Pinot Grigio

**Fillet of Monkfish with Pancetta Crisps, Saffron Risotto and Gremolata (GF)  
(£2.50 supplement)**

*\*Contains: Fish*

Recommended Drinks Match – Reserva Pinot Noir

**Pumpkin Arancini with Horse Radish Mayo and Wild Rocket (V)**

*\*Contains: Gluten, Egg and Dairy*

Recommended Drinks Match – Madingley Hall Chardonnay

## Mains

**Lemon Chicken GF with Roasted Norfolk Chicken, Celeriac Fondant Potato, Seasonal Greens, Asparagus Tips (Seasonal Availability Only), Parmesan Crisp and Sun Dried Tomato Pesto (GF)**

*\*Contains: Dairy*

Recommended Drinks Match - Guru Chenin Blanc

**Prosciutto Wrapped Pork Fillet with Bacon & Leek Potato Croquette, Seasonal Greens and a Red Wine & Shallot Jus**

*\*Contains: Dairy, Gluten, Alcohol, Sulphites and Egg*

Recommended Drinks Match - Reserva Pinot Noir

**Noisette of Lamb GF with Pine Nut Crumb, Potato Dauphinoise, Seasonal Greens, Carrots and a Rosemary Jus (GF)**

(£3 supplement)

*\*Contains: Nuts and Dairy*

Recommended Drinks Match - Don Aparo Malbec

**Corn Fed Chicken and Chorizo Risotto with Black Bean Salsa (GF)**

Recommended Drinks Match - Madingley Hall Cabernet Sauvignon

**Fillet of Beef with Potato Dauphinoise, Seasonal Greens, Carrots, Parsley Purée and Red Wine & Shallot Jus (GF)**

(£3 supplement)

*\*Contains: Alcohol, Dairy and Sulphites*

Recommended Drinks Match - Chianti Rufina

**Cream Cheese and Herb Croquettes with Seasonal Greens and a Broad Bean Salsa (V)**

*\*Contains: Gluten, Egg and Dairy*

Recommended Drinks Match - Reserva Pinot Noir

**Sweet Potato Risotto with Parsnip and Beetroot Crisps (VG/GF)**

Recommended Drinks Match - Guru Chenin Blanc

**Spiced Cauliflower Cassoulet w/ Lentils and Mixed Beans (VG/GF)**

Recommended Drinks Match - Madingley Hall Chardonnay

**Sun Blushed Tomato & Wild Mushroom Fricassee w/ Tarragon (V/GF)**

*\*Contains: Dairy*

Recommended Drinks Match - Reserva Pinot Noir

**Pumpkin Ravioli with Grilled Courgettes, Sage Butter Sauce and Basil Oil (V)**

*\*Contains: Gluten, Dairy and Egg*

Recommended Drinks Match - Madingley Hall Chardonnay

## Desserts

### **Raspberry Cheesecake with Amaretto Crème Fraiche (V)**

*\*Contains: Gluten and Dairy (GF Version Available)*

Recommended Drinks Match – Cavalier Brut Sparkling Rosé

### **Tropical Panna Cotta with Pineapple and Mint Salad (V/GF)**

*\*Contains: Dairy*

Recommended Drinks Match – Apaltagua Late Harvest Riesling

### **Eton Mess Parfait with Summer Berries (V/GF)**

*\*Contains: Dairy*

Recommended Drinks Match – Apaltagua Late Harvest Riesling

### **Coffee and Chocolate Pots with Madingley Biscotti (V)**

*\*Contains: Gluten, Dairy, Nuts and Egg*

Recommended Drinks Match – Wildwood Zinfandel Rosé

### **Cambridge Burnt Cream with Madingley Shortbread (V)**

*\*Contains: Gluten, Dairy and Egg*

Recommended Drinks Match – Madingley Hall Champagne

### **Pineapple Upside-Down Cake with Mango Sorbet (VG)**

*\*Contains: Gluten*

Recommended Drinks Match – Apaltagua Late Harvest Riesling

### **English Cheese Plate with Skegness Blue, Dorset Red, Norfolk Tawny, Lincolnshire**

#### **Poacher, Crackers and a Quince Jelly (V)**

(£3 supplement)

*\*Contains: Gluten and Dairy (GF Version Available)*

Recommended Drinks Match – Montagne Saint Emilion

### **Vegan Cheese Plate with Caramelised Red Onion Cheddar, Jalepeno & Chilli Cheddar, Wensleydale with Cranberries, Smoky Applewood, Crackers and a Quince Jelly (VG)**

*\*Contains: Gluten (GF Version Available)*

Recommended Drinks Match – Madingley Hall Chardonnay