serra

FESTIVE MENU

105 per guest

STARTER

CHOICE OF

Guinea Fowl Agnolotti
chicken fat, wild thyme

Spiced Langoustine Bisque
confit fennel, marjoram pesto

Kidderton Ash Goat's Cheese
marinated peppers, honey, Pedro Ximenez vinaigrette

MAIN

CHOICE OF

Rhug Estate Bronze Leg Turkey Breast
confit leg terrine, sourdough, smoked bacon

Baked Cornish Turbot
winter roots, preserved tomato, roast garlic butter sauce

Delica Pumpkin Cannelloni
spiced burnt butter, chestnuts, sage

DESSERT

CHOICE OF

Quince Hazelnut Torte
Frangelico, mascarpone

Dark Chocolate & Orange Flan
saffron

Continental Cheeses
preserved fig, spiced pear chutney