

Starters & Afters - January 2024

Choose any five dishes from the following:-

Pasta 'Wellington' (V) - Pasta spirals in a cheesy sauce with a stilton gratinée and sprinkled with port

Portobello Mushroom (V *without bacon*) - filled with confit of onion, topped with goat's cheese, wrapped in bacon (*may be omitted*) with a red pepper sauce

Crêpes Florentine (V) - two light pancakes filled with spinach and cheese and masked with a creamy sauce

Soup (V) - Butternutsquash and Herb Soup

Pheasant 'Bonnie Prince Charlie' - Slices of breast of pheasant with a sauce of sliced apples, cream and Drambuie, garnished with roasted flaked almonds

Duck Livers - gently panfried duck livers, served in a pastry case with a rich Madeira sauce

Salmon Goujons - served with homemade tartare sauce

Smoked Salmon Parcels - Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

Crab and Mushroom Tart - served warm with a salad garnish

Risotto - tasty tomato risotto with panfried king prawns

Ice Cream - Exceptionally good 'Dreamy Cow' dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

Banana Praline Cup - dark chocolate shell filled with a luxurious combination of mascarpone cream and banana and drizzled with praline

Frangipan Tart - Sweet pastry tart, lined with a layer of raspberry jam, filled with an almond 'sponge' and topped with toasted almonds, served with cream

Black Forest Gateau a la Maison - layers of chocolate sponge, kirsch-soaked black cherries, and cream

'Treacle' Pudding - served hot with custard and extra golden syrup

Marmalade and Whisky Bread & Butter Pudding - Scottish version of a classic pudding with Richard's own Seville orange marmalade

Pear Belle Hélène - pear poached in white wine, served warm with vanilla ice cream and hot chocolate sauce

Apple & Blackberry Crumble - served warm with custard or vanilla ice cream

Pot au Chocolat - baked chocolate cream, made with finest dark chocolate and Grand Marnier, served with cream

Cheese - selection of four different varieties of cheese served with biscuits

Coffee or Tea and chocolate truffles