

Starters & Afters - October 2026

Choose any 5 dishes from the following 20 . . .

Soup (V) - Butternutsquash and Herb Soup

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

Madeiran Mushroom (V) - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

Pheasant - Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce with puff pastry hearts

Duck Crêpe - thin pancake filled with confit of duck leg, finely sliced spring onion and cucumber, served with Cumberland sauce

Chicken Livers and Ham - gently panfried and served in a puff pastry case with red wine sauce

Salmon and Mushroom Bake - salmon flakes and mushrooms in a mornay sauce, baked in a scallop shell garnished with piped mashed potato topped with crispy breadcrumbs and cheese

Crab and Goat's Cheese Tart - served warm with a salad garnish

Smoked Salmon - hand carved and served with buttered brown bread and 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

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

Pear and Ginger Puff - Puff pastry case filled with sauteed pear and ginger, served warm with caramel sauce and cream, or ice cream

Duo of Chocolate - Dark chocolate outer shell filled with light chocolate mousse (*made with fresh egg whites*) decorated with kirsch-soaked black cherries

Crème brûlée - Classic baked egg custard with a crispy burnt sugar topping

Banana Praline Cup - Dark chocolate shell filled with a banana, cream and mascarpone combination, drizzled with praline

Profiteroles with coffee - Choux pastry balls filled with coffee liqueur cream, served with chocolate sauce

Raspberry Frangipan Tart - Sweet pastry tart, lined with a layer of raspberry jam and raspberries, filled with an almond 'sponge' and served with a raspberry coulis

Plum Crumble - served warm with custard, or vanilla ice cream

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

Coffee or Tea and chocolate truffles