Meadowcroft and Muirhead Hospitality Suite menu

Seasonal menu
Valid until April 2019

4 courses, including cheese and coffee £38.95
3 courses, including coffee £35.75
per person Monday to Friday
£43.95/£39.95 per person weekends

Starters

Crispy potato, bacon and samphire salad
topped with a poached free range egg

Wild boar tortellini
butternut squash velouté

Pork croquette
pickled shallot, apple and watercress salad and herb dressing

Crab bonbon
pea purée and shoots

Spinach mousse
lightly-spiced mussels and tomato

Cod poached in olive oil
brown shrimp, charred little gem

Seared pigeon breast
Roquefort risotto and pear puree

Goat’s cheese and beetroot soufflé
walnuts and balsamic dressing

Stuffed chicken wing
chestnut cream, celeriac purée and truffle oil

Please make staff aware of any food allergies or dietary requirements
Main Courses

Slow-cooked pork leg
braised red cabbage, creamed potato and thyme jus

Veal sweetbreads
parsnip purée and curry oil

Braised beef cheek
garlic emulsion, girolles, buttered spinach and crispy onions

Duck breast
celeriac, bulgur wheat and cherry gel

Halibut
cockle risotto

Roasted cod
baby leek, apricots with pork and Gruyère terrine

Duo of venison
venison suet pudding and venison loin, wild mushrooms and mashed swede

Maple-brined and braised beef brisket
carrot purée, mustard mashed potato and watercress

Roasted hake
salsify, citrus and radicchio

Braised pork belly
chorizo and bean cassoulet, crackling and herb crust and charred ciabatta

Moroccan spiced lamb cutlet
Lamb jus, apricot and almond couscous topped with lamb kibbeh and mint yoghurt

Vegetarian options will be produced by the chef to complement the chosen starter and main course of other guests
Desserts

Frangipane tartlet
lemon curd mousse

Passionfruit and chocolate cup

Treacle tart
lemon diplomat cream finished with brandy snap

Chocolate fondant
vanilla ice cream, chocolate soil, cherry gel and flaked almonds

Strawberry and lemon mousse
on sable biscuit

Chocolate and hazelnut
chocolate ganache and toasted hazelnut, orange gel and honeycomb

Vanilla panna cotta
raspberry sorbet, chocolate crumb and mini raspberry meringues

Chocolate ganache
cherry sorbet, cherry gel and ginger crumb

Raspberry parfait
chocolate crémeux, raspberry gel and chocolate crumb

Hazelnut éclair
topped with salted caramel mousse, sugared hazelnut and apple compote

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Selection of local artisan cheese

Please select five cheeses, one from each category

We require five working days' notice for self-selection

Cheeses are served with dried fig, apricots, grapes and cheese biscuits

Blue
- Dorset Blue Vinney
- Royal Bassett Blue
- Isle of Wight Blue
- Worcester Blue

Hard
- Quicke's Vintage 24-month Mature Cheddar
- Berkswell
- Old Worcester White
- Tommette de Brebis

Strong
- Stinking Bishop
- Tornegus
- Oxford Isis

Soft
- Strathearn
- Bix
- Little Colonel
- Tunworth
- Baron Bigod

Goat
- Cerney Ash
- Bosworth Leaf
- Ragstone
- Capricorn

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