

Roger Hickman's

Restaurant

Table D'hote Dinner Menu

Chef's Appetiser

Roast Pumpkin and Truffle Risotto (V)

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Beef Carpaccio, with Beetroot Salad and Horseradish Cream

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Roast Scallops, with Crispy Pork Belly and Shallot Puree

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Crab Ravioli with Creamed Leeks and Caper Sauce

Roast Artichoke with Wild Mushroom, curly Kale and Parmesan Cream (V)

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Halibut Fillet, with Braised Fennel and a Mussel and Saffron Stew

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Pot braised pork with Confit turnips, Buttered Mash and Roasted Carrot

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Roast Loin of Venison, with Confit Cabbage, Pomme Fondant, Red Onion and a Port Jus

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Roast Sea Bream, with Shallot, Salsify and Onion Risotto

Pre-Dessert

Pineapple Tarte Tatin with Black Pepper Ice Cream

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Chocolate and Hazelnut Cake, with Hazelnut Mousse and Chocolate Jelly

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Poached Rhubarb, with Iced Ginger Parfait, Orange Segments and Pain-de-piece Crumb

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A selection of cheese (£8 Supplement) ~ Coffee & Petit Fours (£3.50 Supplement)

£30.00 per person for Two Courses

£35.00 per person for Three Courses