

# Spring Sample Table D'hôte Menu

## To Begin

### Salmon

Collops of Smoked Salmon with Creamed Crab, Served with Dressed Mixed Leaves

### Soup

Cream of Minted Pea Soup, Dressed and Finished with Fresh Pea Shoots

### Chicken

Chicken Parfait with Confit Rabbit, served with Chutney and Toast

## To Follow

### Chicken

Corn Fed Chicken Breast, with Mustard Mash, Mixed Vegetable Panache, and a Chicken Veloute

### Sea Bass

Pan Seared Wild Sea Bass Fillet, with Roasted Mediterranean Vegetables, Samphire and New Potatoes

### Penne Pasta

Fresh Egg Penne, with a Rich Tomato and Basil Sauce, served with Spinach and Parmesan

## To Finish

### Toffee

Sticky Toffee Pudding, with Treacle Toffee Sauce and Chantilly Cream

### Crumble

Apple and Rhubarb Crumble, served with Fresh White Chocolate Vanilla Custard

### Brioche

Brioche Bread and Butter Pudding, soaked in Rich Egg and Vanilla Custard with Sultanas