

November Chapel in the Forest

3 nights, 2 choice, 3 courses

Friday night

Roasted spiced pumpkin soup, toasted pumpkin seeds, feta crumble (milk)

Smoked salmon, cream cheese & dill mousse, toasted rye bread (fish, milk, gluten-rye)

Roasted Chicken supreme, leek & chardonnay sauce, cocotte potatoes, braised root vegetables (milk, sulphites)

Beetroot, lentil & spinach Wellington, new potatoes, kale, tenderstem broccoli, cauliflower puree

Trio of chocolate pave, whisky & orange gel, hazelnut tuille (nuts, milk, egg)

Plum Bakewell, crème fraiche ice-cream (nuts, gluten-wheat, milk, egg)

Saturday night

Celeriac soup, roasted chestnut rumble (celery, milk, nuts)

Smoked ham hock & tarragon terrine, apple & date chutney, sourdough toast (gluten-wheat, sulphites)

Roasted Pork belly stuffed with apple & sage, crushed new potatoes, carrot puree, chard hispy cabbage (milk)

Roasted courgette & pea risotto, watercress, courgette ribbons & tarragon salad, dressed with lemon oil

Sticky toffee pudding, apple gel, brittle, toasted almond ice-cream (gluten-wheat, egg, milk, nuts)

Winter berry pavlova, orange mascarpone Chantilly (egg, milk)

Sunday night

Honey roasted carrot soup, truffle oil, croutons

Asian spiced pulled duck leg, frisse lettuce, spring onions, sweet chilli glazed nuts, orange dressing (nuts)

Beef shine braised in red wine & silver skin onions, garlic creamed potatoes, cumin, red cabbage, heritage carrots (milk, sulphites, gluten-wheat)

Pumpkin & sage tortelloni, roquette, crispy sage, parmesan (gluten-wheat, egg, milk)

Pear and apple crumble, ginger ice-cream (milk, gluten-wheat)

Lemon tart, raspberry sorbet (gluten-wheat, egg, milk)