ST ANNES PLATED MENU OPTIONS OCT 19 – JAN 20

(v) Poached leek, potato espuma, confit egg yolk.
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Poached guinea fowl, roast onion jus, shallot puree, gnocchi, fried leeks.
(v) Butternut squash & roast garlic tart, roast onion jus, shallot puree, gnocchi, fried leeks.
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Chocolate, caramel & peanut tart.

Miso butterscotch partridge, roasted squash, whipped ricotta, hazelnut, mint, sherry vinaigrette.
(v) Miso butterscotch tofu, roasted squash, whipped ricotta, hazelnut, mint, sherry vinaigrette.
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Roast hake, anchovy, chilli, black garlic mash, wild mushroom.
(v) Pan fried corn bread, chilli, black garlic mash, wild mushrooms.
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Orange meringue pie.

Poached chalk stream trout, orange, almond, grape.
(v) Sautéed white asparagus, orange, almond, grape.
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Confit duck drumstick, PX duck ragu, spiced cauliflower puree, straw potatoes.
(v) Pan fried king oyster, PX wild mushroom ragu, spiced cauliflower puree, straw potatoes.
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Vanilla & orange set yogurt, poached blackberries, oat & sumac crumble.

(v) Glazed confit carrots, carrot puree, carrot tops, chestnuts, goat curd.
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Brined & baked chicken, marmite butter, root vegetable & ale pearl barley.
(v) Rosemary & fennel baked celeriac, marmite butter, root vegetable & ale pearl barley.
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Hazelnut & treacle tart.

Smoked salmon pate, pickled cucumber, membrillo.
(v) Blue cheese posset, pickled cucumber, membrillo.
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Pork rib eye, ale jus, braised buckwheat, cavolo nero, sweetcorn puree.
(v) Red pepper schnitzle, braised buckwheat, cavolo nero, sweetcorn puree.
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Pineapple, rum custard, pavlova.

- **Espuma** – foam
- **Miso** – made from soya beans, often used in Japanese broths, deep umami flavour
- **Chalk stream trout** – trout reared in water naturally filtered through chalk created an extremely clean environment
- **PX** – Pedro Ximenz sherry, normally served with desserts, sweet in flavour due to the fact it is made with raisins rather than grapes.
- **Sumac** – commonly used in middle eastern cookery. Sumac has a fruity citrus flavour, red/purple coloured berry that has been dried and then ground.
- **Membrillo** – Spanish quince jelly, made using the pulp rather than the clear liquid that is commonly used in Britain to make quince jelly.
- **Cavolo nero** – Italian black cabbage
The organiser to select one starter, one main course, one vegetarian main course and one dessert from the above options.

Dietary options are available only to those who have requested them in advance. Cheeses may be unpasteurised. Genetically modified food is excluded. Some menu items contain allergenic ingredients such as nuts.

There is a small risk that traces of these may be in other dishes or foods. If you have such an allergy, or other dietary need, your help is requested: please consult the Duty Hall Supervisor.