



# C H E S H U N T M E N U

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*Includes 1/2 a bottle of house wine per person*

Please choose two options from each the starters, main courses and desserts.

## STARTERS

*Fresh burrata, Heritage tomatoes & basil pesto V VG option available*

*Twice-baked cheese souffle, walnut pesto V*

*Severn & Wye smoked salmon & cream cheese terrine, pickled shallot,  
parsley & caperberries GF*

*Wood pigeon Wellington, turnip puree, pigeon & madeira sauce*

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## MAIN COURSE

*Red wine risotto, taleggio, & braised radicchio V VG option available*

*Potato & blue cheese pithivier, soubise sauce & truffle V VG option available*

*Grilled breast of guinea hen, confit leg croquette, Swiss chard,  
puy lentils & smoked pancetta*

*Treacle glazed fillet of beef, roasted shallot, wild mushrooms & broccoli GF*

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## DESSERTS

*Nougat parfait, brandy-soaked dried fruits V*

*Millionaire's fondant, vanilla ice cream V*

*Tiramisu parfait V*

*Millefeuille of whipped mascarpone & seasonal fruits V*

*Fresh fruit platter available for Vegan guests VG*

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*Tea or coffee & chocolate truffles V*

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*V - Vegetarian VG - Vegan GF - Gluten Free*