

Winter Menu 2023-24

• BREAKFAST •

Served all seven mornings of your stay, you can expect a large spread to start your day well. Bacon and eggs are available each day, along with porridge, and a hot special on selected mornings. In addition, there's fruit juices, teas and freshly ground coffee.

Our current hot specials include:

Full English breakfast, roasted tomato, streaky bacon, English sausages, baked beans, fried mushrooms and hash browns.

French toast, crispy bacon, balsamic glazed cherry tomatoes.

Savoury egg pancakes, sweet crêpes and waffles, yogurt and wild berry compote.

• CANAPÉS •

Served by the fire, six evenings of your stay. Here are some examples of the mouth-watering temptations we will be serving this winter.

Charred prawn and pea blini

Truffle arancini, truffle glaze, pesto

Caramelised red onion and goats cheese crostini

Mini Nacho - refined black beans, tomato salsa and feta

Creamed polenta and tapenade

Spanokopita

Mini Yorkshire pudding, roast beef and horseradish

Garlic stuffed mushrooms

Bone marrow buttered crostini

Asian tuna ceviche

Beetroot tartare

Mini bloody marys

Espresso martini

Mini whiskey sour

• STARTERS •

Each of these starters is served on one evening of your stay. During a pre-holiday menu consultation, we will discuss alternatives for those with dietary requirements.

Cauliflower polonaise

Brie and cranberry spring rolls

Caesar salad croquettes

• MAIN COURSES •

Each of these main courses is served on one evening of your stay. During a pre-holiday menu consultation, we will discuss alternatives for those with dietary requirements.

Roasted chicken, pumpkin seed butter, celeriac fondant, seasonal vegetables, garlic aioli

Roast beef with rosemary, thyme and garlic. Potato cake, carrot, parsnip purée and leeks, vol-au-vent

Pan fried sea bass, lemon and thyme risotto, greens, Parmesan crisp

Seared duck breast, peach purée, roasted savoy cabbage, confit duck bon bon, red wine jus

Honey and mustard pork fillet, creamy polenta with spinach and roasted apple, courgette and peppers

17-hour braised lamb, salsa verde, skin on mash, broccoli, beer pickled onions

• PALATE CLEANSERS •

Each of these palate cleansers is served on one evening of your stay.

Gin & tonic granita

Vodka lemon sorbet

Rosé and raspberry sorbet

• DESSERTS •

Each of these desserts is served on one evening of your stay.

Mixed berry, earl grey cream pavlova

Popcorn panna cotta, pistachio sponge, caramel

Vanilla crème brûlée, shortbread

Salted chocolate tart

Confit apple, vanilla ice cream, crumble crumb

Café gourmand

• TO FINISH •

A selection of choice French cheeses, served with
premium port

• OUR WINE CELLAR •

Our wines are lovingly selected to complement every dish we create. We have found that the best way to do this is to go direct to the growers and producers.

Finding the very best vines for our cellar, we have visited the winegrowers in person, right there at their vineyards.

• OUR COFFEE •

Coffee is very important to us. For this winter season, we have partnered with 'Mr Blanchot', a local speciality coffee roaster based in Montgilbert, Savoie. Gareth, the owner, selects coffees from small independent producers who favour the quality of their products and not the quantity. Traceability is guaranteed, so is flavour.