

Ashbourne

Starter

(A) Potted Confit of Duck with Pear and Tangerine Chutney and Sage Brioche
Little pots of duck Confit in orange butter, pear chutney and sage brioche

(B) Asparagus in Serrano ham
With baby salad leaves in date scented balsamic and grilled honey fig, salted seeds

(C) Potted ham hock in tarragon and rosehip jelly
With toasted seeded batch & mustard, raisin and shallot chutney

(D) Terrine of Wood Smoked Chicken, Duck & Cranberries
A pressing of smoked chicken and duck, brandy seeped cranberries, pistachios & apricots
Served with plum fig & ginger pickle

(E) Smoked chicken and cashew nut salad
Baby leaves, mango and pink pepper dressing, salted cashews

(F) Serrano ham and chilled melon pearls
Wind dried Serrano ham, ginger jam and date vinegar

(G) Smoked meat plate
With blackberry and pear chutney and hot seeded rolls

(H) Rustic Smoked Piltown Pork, Black Pudding and Chicken Terrine
Served with pink grapefruit and cranberry compote and sourdough bread

(I) Salmon Spinach & Cream Cheese Roulade
Baby spinach, oak smoked salmon & cream cheese roulade
With lemon scented vinaigrette & salmon keta

(J) Potted Crab with Dill and Lemon Zest Butter
With buckwheat and granary toast

(K) Timbale of flaked poached salmon with preserved lemon
Dill dressing and marinated leaves

(L) Golden cross goat's cheese and leek tart
With wild honey and thyme glaze, tossed leaves

(M) Chevre Brulee with slow roast tomato salad
Toast wafers and honey cup dressing

(N) Mozzarella & Tomato Salsa
Sliced beef tomato, buffalo mozzarella, piquant vegetable salsa
Finished with fresh basil & pesto olive oil