

THORNBURY CASTLE

Three Courses - £48
Cafetière of Coffee with Petit Fours - £3.50
(VAT included)

Starters

Confit Pavé of Salmon
Colcannon Potato, Walnut, Beetroot, Apple

Tian of Cornish Crab
Gazpacho Jelly, Avocado Ice-Cream

Seared Hand-Dived Scallops
Crushed Peas, New Potatoes, Smoked Bacon, Hot Truffle Mayonnaise

Chicken and Ham Hock Terrine
Broccoli, Hazelnut, Quail Egg, Chorizo, Tomato

Textures of Gressingham Duck
Carrot, Pistachio, Pear & Fig Chutney

Main Courses

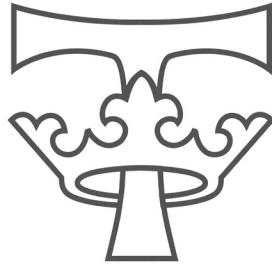
Roast Pavé of Halibut
Parmesan Potato Mousseline, Cabbage and Pancetta,
Carrot Tagliatelle, Mustard Velouté

Pan-Fried Fillet of John Dory
Cod Brandade, Fennel, Green Beans, Sauce Vierge

Slow Cooked Cannon of Local Lamb
Braised Shoulder, Niçoise

Poached Pork Loin and Braised Cheek
Sage Risotto, Pak Choi, Cauliflower, Smoked Velouté

Roast Fillet of Beef
Fondant Potato, Spinach, Shin Wellington, Braised Celery Heart,
Red Wine Jus



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Desserts

Vanilla Mascarpone Mousse
Strawberry, Hazelnut Brittle, White Chocolate Snow

Tiramisú Iced Parfait
Chocolate Fudge, Blueberries

Almond and Coconut Cake
Coconut Financier, Mango Ice-Cream

Hot Chocolate Fondant
Lemon Curd, Honeycomb, Raspberry, Fromage Blanc Sorbet
(Please allow 15 minutes)

Assiette of Thornbury Castle Desserts

Selection of Freshly Made Ice-Creams and Sorbets

British and Continental Cheese Trolley
Biscuits, Grapes and Quince Jelly
(£2.50 Supplement)