

AUTUMN / WINTER  
SEASON MENU



## ENTRÉE

Beef consommé with oxtail tortellini and winter vegetables

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Crispy confit pork belly with carrot and white bean puree and jus corse

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Ballotine of quail with foie gras, Jerusalem artichoke puree,  
petite salad and truffle vinaigrette

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“Victor Churchill” charcuterie plate. A selection of fine cooked  
and cured products with cornichon, chutney and Iggy’s bread

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Squab and foie gras pithiviers and Port sauce

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House cured salmon and fennel salad with mustard and honey dressing

## VEGETARIAN ENTRÉE

Fricasse of mushrooms, spinach Tart Fine with Café de Paris butter and petite salad

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Seasonal vegetable consommé with goats cheese gnocchi

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Artichokes barigoule with parsley sauce

## MAIN

Venison Wellington, pomme mousseline and juniper jus

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Pasture fed Rib Eye with sautéed mushrooms and red wine sauce

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Grain fed Sirloin with caramelised eschalot and béarnaise

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Crispy duck confit with parsnip puree and lentil salad

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Grilled spatchcock with fennel salad and Chimichurri

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Herb crusted lamb rack with Basque ratatouille

## VEGETARIAN MAIN

Grilled Eggplant vegetable moussaka

Wild mushroom risotto

Open ravioli of fondue of leek and celery with caramelised pumpkin and sauce vierge

## SIDE DISHES

*(Choose Two)*

Pomme Mouseline

Mesculun salad with French dressing

Hand cut pomme frites

Steamed broccolini with eschalot, lemon and parmesan

French beans with tomato confit

Cauliflower cheese gratin

## DESSERT

Apple tatin with crème fraiche

Poached pear, spice cake, cinnamon anglaise

Valrhona chocolate fondant, with vanilla ice cream

Classic Crème Caramel

Chocolate salted caramel tart with mascarpone

Seasonal cheese plate with pear chutney and fruit bread