



## IRONMONGERS' HALL

### Menu suggestions

#### Starters

Autumn/Winter

#### Fish and seafood

Aromatic sweet cured Highland salmon, fennel and coriander leaf salad, sweet soy and mild chilli dressing

Faroe Isles Cod, sea trout and tiger prawn terrine, pea shoot and beetroot salad, Melba toast with lime zest dressing

Marinated red mullet, English courgette "tapenade", rocket leaves and parmesan twist

Dorset crab and avocado sandwich, lemon dressed leaves and sough dough croute with lemon mayonnaise\*

Paupiette of lemon sole with native lobster sauce, puff pastry fleuron\*

#### Meat

Mersham Estate venison and apricot terrine, pickled walnut and red onion chutney, wild rocket and focaccia croute

"Potted" Romney-Marsh duck leg, marinated cucumber spaghetti with chilli and onion jam, toasted London baked sough dough croute

Carpaccio of Sussex steer with wild rocket leaves and grain mustard ice cream, parmesan and black pepper wafer \*

Natural pecan smoked chicken and Cornish chorizo terrine, red onion marmalade and ciabatta croute, frisee salad

Charcuterie table platter- Cornish air dried meats, marinated olives and anti-pasta with breads and oils, served on a large board to table share\*

\*£3.50 supplement on \*marked main course dishes



## IRONMONGERS' HALL

### Vegetarian

Salad of slow roasted plum tomato, grilled baby artichoke hearts and Somerset goat's cheese nougatine, toasted focaccia

Roasted balsamic fig, red chard and smoked baby beetroot salad, walnut dressing and chive croutons

Sannet goat's cheese and caramelised red onion tartlet, deep fried rocket leaves with tomato and walnut oil salsa

Char-grilled marinated peppers with home dried cherry tomatoes and warm confit of orange fennel, lavender croutons and balsamic dressing

Kent grown parsnip and honey veloute, root vegetable and black truffle salsa

\*£3.50 supplement on \*marked starter dishes

### Palate cleansers

Autumn/Winter

Mulled wine sorbet

Elderflower and lemon cleanser

Green tea and lemon granita

### Middle course options

Autumn/Winter

Seared and marinated Scottish salmon, air dried Cheshire ham and beetroot and horseradish ice cream

Cornish landed roast turbot, herb breaded crust, Sancerre foam \*

Poached pike and lemon quenelles, champagne and dill cream

Line caught halibut poached in Jersey milk with brown shrimp velouté\*

\*£3.50 supplement on \*marked middle dishes

\*£3.50 supplement on \*marked main course dishes



## IRONMONGERS' HALL

### Main course options

Autumn/Winter

#### Beef

Mustard and herb crusted fillet of Sussex steer, mulled cheddar gratin, braised winter greens and apple, port wine jus\*

Rosemary and grain mustard infused fillet of Aberdeen Angus, Dunsyre blue dauphinoise with vine tomatoes and wilted kale, pan jus \*

Guinness braised shin and brisket, smoked garlic and herb mash, spiced red cabbage

Roast Sirloin of Sussex steer, traditionally dressed with sweet and sour onion relish, garlic pressed potatoes, Yorkshire pudding and pan juices, sprouting broccoli and baby carrots

#### Lamb

Rump of Salt Marsh lamb, lavender fondant, bruinoise ratatouille filled yellow courgette with red currant jus and an onion marmalade cigarillo\*

Cannon of Romney salt-marsh lamb, navarin of vegetables, baby rosemary fondant potatoes with red wine glazed pan juices\*

Herb and garlic rolled saddle of Cornish lamb with apricots and pine kernels; black pudding flecked Boulanger, wilted Savoy greens, Cabernet jus

\*£3.50 supplement on \*marked main course dishes



## IRONMONGERS' HALL

### Game and poultry

Roasted loin of fallow deer, vanilla infused mashed potatoes, curly kale and roasted plum, smoked garlic and red wine jus\*

Roast loin of Kent venison with potato normande, spiced red cabbage and enoki mushroom and port jus\*

Marinated and roasted Kentish duck breast, wilted bok choy and cabbage with glazed potatoes, black rice vinegar jus and lotus root crisps

Roast breast of Romney-Marsh duck, pressed Lyonnais potatoes with seasoned green beans, liquorice jus and crispy leeks

Roasted breast of guinea fowl, pistachio and apricot stuffing, thyme fondant potato, tomato Provençal and wilted spinach, Madeira jus

Oven-dried late season tomato and Cornish chorizo stuffed chicken breast, pressed Lyonnais potatoes with vegetable ratatouille basil infused jus

Grilled pheasant breast from the Mersham low-land shoot served on pheasant and red wine cassole, accompanied with celeriac and potato gratin, wilted winter greens\*

Slow roast loin of free-range pork, square cut fondant potato with sauté of wilted spinach and cauliflower, rice wine vinegar jus

### Fish

Roast loin of monkfish with a light lavender and garlic infused mash, sauté of chanterelles and a bourguignon sauce\*

Seared filet of sea-bass on salted cod brandade with ratatouille cut vegetables and lemon beurre blanc

Seared then spiced confit of organic Irish salmon, garlic pressed potatoes and sweet and sour pepper and onion sauce

Paupiette of lemon sole, saffron mash potatoes, grilled English courgettes with lobster infusion and a puff pastry fleuron\*

\*£3.50 supplement on \*marked main course dishes



## IRONMONGERS' HALL

### Vegetarian

Wild mushroom and vegetable gateaux toasted pine kernels and curried cauliflower puree

Roasted root vegetable, blue cheese and hazelnut pie, plum tomato sauce

English courgette wrapped spinach, onion and aubergine parcel, sweet red pepper sauce

\*£3.50 supplement on \*marked main course dishes

### Desserts

Martini of lemon posset, candied blueberries and minted biscuits

Warm apple crumble and custard tart, fennel seed and apple glaze

White chocolate chip banoffee pie, peanut butter ice cream

Basil and sweetened balsamic vinegar flavoured crème Brule, square cut dusted shortbread

Warm dark chocolate bread and butter pudding, vanilla salted raspberry compote

William pear and stem ginger mousse, Brighton rock crunch

Rich dark chocolate truffle torte, sweet chilli and pineapple dressing

Roasted fig "Bakewell" tart, dark chocolate sauce and vanilla ice cream

### Cheese and savouries

Scotch woodcock on toast

Trio of Welsh rarebit (Guinness, mustard and blue cheese)

Chicken livers wrapped in sweet cured bacon, watercress salad

Roasted field mushroom with spinach and garlic cream

Hereford Hop, Somerset Brie, Cropwell bishop stilton and Cerney pyramid ash goat's served with a wrapped baked fig, quince jelly, celery, red grapes and oat biscuits

Butlers 9month mature cheddar, Dorset blue Vinny, Cotswold brie and Wessex goat's served with a wrapped baked fig, quince jelly, celery, red grapes and oat biscuits

Westcombe red cheddar, Blue swale dale, Oxford Isis and Bath soft served with a wrapped baked fig, quince jelly, celery, red grapes and warm bread

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