

The Wild Mushroom Restaurant

Luncheon Menu

*This is a sample menu*

2 Courses 19.95

3 Courses 23.95

Canapés

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Game Bird Presse with Cumberland Sauce

Cured Venison with Beetroot Relish  
Wasabi Mayonnaise

Ballotine of Salmon with Dill Jelly  
Fromage Blanc, Curried Tiger Prawn

Chicken Liver Parfait with Pickled Wild Mushrooms  
Apricot Chutney

Rillette of Duck with Oak Smoked Breast and Fig Jam

Wild Mushroom and Chestnut Soup

Seared Rye Bay Scallops with Parsnip Puree  
Granny Smith and Crisp Pancetta

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Roast Fillet of Cod with Squid ink Linguini's  
Cockle and Mussel Liquor Sauce

Breast of Pheasant wrapped in Pancetta  
Parsnip Crisps, Cider and Chanterelle Sauce

Venison and Beetroot Faggots, Port Jus  
Braised Red Cabbage, Caramelised Shallot

Roasted Beetroot and Shallot Tatin  
Thyme Butter, Grilled Goats cheese and Watercress

Twice Cooked Belly of Pork, Ham Hock Croquettes  
Bramley Apple and Date Puree

Pan Fried Pigeon Breasts with Bubble and Squeak  
Roast Beetroot and Crisp Pancetta

Confit Leg and Pan-Fried Breast of Wild Duck  
Parsnip Puree, Charred Orange and Madeira Jus

Slow Braised Ox Cheek  
Garlic and Herb Mash, Onion Fritters

## Desserts

### Delice

Dark Chocolate Delice, Orange Sauce

Amaretto Ice Cream

### Chestnut

Sweet Chestnut Praline Mousse

Orange Caramel, Poppyseed and Almond Meringues

### Chocolate

White and Dark Chocolate Marquise Mousse

Kirsch Sponge, Spiced Pear and Meringue

### Tatin

Pineapple Tart Tatin with Toffee Sauce

Gingerbread Ice Cream

### Ice creams

Trio of Ice creams with Almond and Orange Tuille

### Tropical

Coconut Panacotta with Tropical Fruit

### Cheese

Selection of British Cheese with Quince Jelly

**2.50 supplement**

Filter Coffee, Espresso, Cappuccino,

Teas and Infusions

Sweet Meats 3.75 (Refill 1.75)