

THE CLOSE HOTEL

SAMPLE DINING ROOM MENU



Starters

Black crab ravioli, kohlrabi espuma, pickled shallot, grapefruit

Flame grilled Cornish mackerel, pickled cucumber, smoked mackerel pâté

Caramelised cauliflower bavrois, almond textures, golden raisin, Bosworth cream

Slow cooked Cackle Bean Farm hens egg, smoked sweetcorn veloute, chorizo,
golden beetroot

Three way pressed game terrine, plum ginger, orange, beetroot, toasted sourdough

Mains

Roasted loin of venison, celeriac remoulade, poached blackcurrant, coffee, juniper jus
(£5.00 supplement)

Pan fried fillet of turbot, turnip espuma, bay prawn and samphire, roasted cauliflower,
pickled pink shallot

Wild mushroom and spinach cannelloni, artichoke, roasted root vegetables, cepe emulsion

Poached and roasted breast of guinea fowl, fondant potato, red cabbage, madeira truffle

Pan fried fillet of bream, saffron Israeli cous cous, spiced aubergine puree, parsley mussels

Desserts

Caramelised tonka bean cannelloni, blackberry and hazelnut

Dark chocolate aero, damson tuille, elderberry marshmallow, mint

Williams pear soufflé, prune and Armagnac ice-cream

Mango crème brulee, chocolate soil, gingerbread, lime caviar

Perl wen, sored snow, beetroot, shallot crumb, red wine gel

Selection of English and Welsh cheese, fruit and nut toasts, fig jam, celery, grapes

3 courses for £44 per person