

JAZZ BRUNCH - 23rd February 2025

MENU

Sourdough Breads and whey butter

STARTERS

LOUIS FIESTER OYSTERS

Shallot house dressing, sourdough bread, whey butter
£28.00 as an extra course or £18.00 extra as a starter

YELLOW BEETS SOUP

Goats cheese pasta, chillis and spinach

BBQ OCTOPUS

Chilli relish, pink fir apple potatoes, lemon dressing, winter salads

SEAFOOD CHOWDER

Smoked haddock, prawns, seafood, sticky rice

TREACLE SALMON

Avocado and prawn muffins, spicy garlic butter

GAME RILLET

On toast, madeira jelly, Perigord truffles

MAINS

SHORT RIB OF BEEF

Smoked mash, spinach, seasonal garden vegetables

BBQ ITALIAN SPICY SAUSAGES

Whipped polenta, loaded onion sauce, seasonal garden vegetables

SALMON ON CEDAR PLANKS

Sauce mousseline, coleslaw, pickled cucumber, loaded Jackets

MARKET FISH

The best seasonal fish, grilled with dill butter , hollandaise sauce.

JAMBALAYA

Saffron risotto, Fish and shellfish, spicy vegetables, cured meats, seasonal garden vegetables.
PB Plant based a saffron risotto without fish and meat will be served

DESSERTS

CHOCOLATE BROWNIE

Lashings of double cream, chocolate sauce

RHUBARB AND BLOOD ORANGE

Custard pots, crumble topping

LEMON MERINGUE PIE SOUFFLE

Yoghurt ice cream

PECAN PIE

Banana ice cream

BRITISH CHEESES

A selection of British and Irish cheeses from the courtyard dairy. (extra course £12.00)

ECCLES CAKES