

Example Lunch or Dinner Menu

- Prosciutto, Blood Orange, Hazelnut Salad with Mixed Salad Leaves
 - Pan-Fried Scallops with Homemade Horseradish Cream and Winter Leaves
 - Confit of Duck with Blood Orange, Fennel, Treviso and Walnut Oil Vinaigrette.
 - Roasted Butternut Squash and Gorgonzola Tart
 - Lobster and Fennel Salad
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- Guinea Fowl Supremes with Seasonal Vegetables and Potato Gratin
 - Pan-Fried Cod, with Fennel Gratin and Slow Roasted Tomatoes
 - Slow-Cooked Veal with Spinach, Carrots and Lemon, served with Celeriac Puree
 - Crab and Saffron Tart served with Sweet Roasted Peppers
 - Roast Leg of Lamb or Slow Cooked Shoulder served with Cavolo Nero with Garlic & Parmesan
 - Roast Partridge with Herbs and Pancetta, served with Peas and Braised Lettuce
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- Prune, Almond and Armagnac Tart served with Ivy Farm House Cream
- Vanilla Panacotta served with poached Quince and Homemade Short Bread Biscuits
- The Ultimate Treacle Tart with Lemon Pastry served with Ivy Farmhouse Crème fraiche
- Clementine's with Medjool dates, Honeyed Almonds and Mascarpone
- Chocolate Orange Pots topped with Pouring Cream
- Cheese and Chutneys from La Fromagerie