

DINNER MENUS - AUTUMN/WINTER '17-'18

STARTERS

Smoked salmon and prawn roulade (gf)

Parsley root pannacotta, crispy skin, watercress ketchup, keta caviar

Gin cured Scottish salmon gravadlax (gf)

Compressed celery, celeriac remoulade, gin and beetroot sorbet, kohlrabi and aniseed shot, dill oil

Horseradish and turmeric cured halibut (gf)

Apple textures, salt baked golden beetroot, beetroot mustard, buckwheat crumb

Yuzu pickled mackerel fillet

Burned cucumber, candied fennel, watercress parfait, crispy capers, yuzu pearls, rye crisp

Sea trout and saffron terrine

Buttered baby vegetables, pickled radishes, samphire, crispy sourdough

Menus marked with (gf) indicate Gluten Free

Rice paper and crab roll (gf)

Bisque jelly, Jerusalem artichokes, salty fingers, crispy kale and oil

Earl Grey cured duck breast

Goose liver parfait, brioche toast, date puree, duck fat confit carrots, peppery leaves

Game terrine (gf)

Chestnut puree, roasted squash, brussel sprout leaves, truffle honey dressing

Sous vide loin of rabbit

Confit rabbit spring roll, caramelised grapes, bulgar wheat, cauliflower, smoked chardonnay dressing

Cauliflower three ways (gf)

Pickled, crispy fried and puree, roasted pumpkin, sultana, toasted almonds, curry dressing

Pressed wild mushrooms (gf)

Truffled polenta mousse, pickled baby leeks, parmesan crisp

Goats cheese foam

Charred leek, liquorice dressing, red currant pearls, sourdough croute

Celeriac pannacotta

Tunworth cheese croquette, grilled pear, pear and vanilla mousse

Beetroot, lentil and smoked tofu filo roll

Cauliflower 'cous cous', pickled apples, candied beetroot, candied walnuts

MAIN COURSES

Tenderloin of Herefordshire beef (gf)

Braised short rib, grilled artichoke, pumpkin puree, toasted seeds, truffled parmentier potatoes, merlot jus

Dorset wasabi crusted sirloin of beef (gf)

Sake braised ox cheeks, smoked baby potato, charred Japanese aubergine, red onion petals, celery root mousse

Sous vide rose veal fillet

Bone marrow crust, slow roasted and caramelised beef rib, chard, yellow carrot mousse, crushed potato and Marmite

Cornish lamb cutlet (gf)

Roscoff onion pearls, onion powder, heritage carrots, potato and carrot cake, anchovy and garlic mousse, lamb 'bacon'

Cornish lamb rump

'Lancashire hot pot', red cabbage jelly, pont neuf potatoes, brioche crusted endive, caramelised red cabbage, Meantime jus

West Country lamb fillet

Mint and hazelnut crust, roasted kohlrabi, candied fennel, double baked pumpkin soufflé, cinnamon tea gel

Corn fed chicken supreme (gf)

Chicken liver parfait, crackling, roasted ceps, confit garlic, celeriac, squash puree, fondant potato, toasted pine kernels, thyme jus

Suffolk pork fillet

Slow roasted pork belly, crushed turnips, trotter ravioli, grapefruit puree, fennel and quince

Poached guinea fowl breast

Black truffle, filo leg parcel, savoy cabbage and pancetta, roasted parsnip, chestnut and truffle veloute

Honey roasted Gressingham duck breast

Confit leg croquette, turnip textures, pickled blackberries, celeriac dauphinoise, five spice jus

Venison fillet (gf)

Parsnip textures, Marsala poached pear, balsamic sabayon, balsamic pearls

Roasted pheasant breast cured in liquorice salt (gf)

Red wine poached leg, celeriac puree, roasted baby leek, cranberry gel, Yukon gold turned potatoes

Fennel seed crusted hake fillet

Star anise carrots, orange beurre blanc, sea beets, crispy potato gnocchi, sea leaves

Stone bass fillet (gf)

Jerusalem artichoke fondant and puree, red wine poached salsify, mussel risotto, mint and almond pesto

Tandoori spiced monkfish tail

Prawn and scallop ravioli, West country globe artichoke mousse, sweetcorn, curried bisque sauce

VEGETARIAN MAIN COURSE

Salt baked celery root

Braised red endive, green celery, red quinoa, winter truffle, celeriac jus, truffle beignet

Roasted pumpkin and parsnip puree (gf)

Beetroots pickled and roasted, crispy kale, chick pea puree, falafel, coriander oil

Artichoke tatin

Parmesan crust, crispy leeks, celeriac two ways, sautéed morel mushrooms, mint gel

Open strudel basket filled with Goats cheese

Pine nuts and raisins, pumpkin puree, caramelised figs, root vegetable pearls, café au lait sauce, pistachio dukka

Mixed wild mushroom ravioli

Celeriac 'cappuccino', truffle shavings, sautéed winter greens

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PAYNE & GUNTER

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DESSERTS

Walnut whip

Coffee and walnut roulade, candied walnuts, whipped caramel ganache, cinnamon tuile

Passion fruit profiterole

Mango salsa, white chocolate ring, desiccated coconut, chilli gel

Chestnut cheesecake (gf)

Mini meringue, candied orange, chocolate sorbet, sour cream mousse

Apple parfait

Apple crisp, cinnamon custard, spiced oats crumble, salted vanilla cream

Jaffa 'surprise' cake

Lemon sponge, pistachio cream, orange mousse, candied kumquat Grand Marnier hot caramel

Poached red pear (gf)

Almond cake, cherry compote, whipped white chocolate ganache, cherry mousse

Steamed pistachio biscuit

Caramelised pink grapefruit and marmalade, salted nougat crunch, whipped yoghurt mousse

Caramelised fig tatin

Marzipan mousse, vanilla cream, sweet balsamic drizzle, lemon balm

Warm chocolate and hazelnut torte (gf)

Bitter chocolate sauce, caramelised plums and gel, marshmallows, salted caramel ice cream

Roasted pineapple

Yoghurt pannacotta, crispy pineapple, pineapple and star anise jelly, pineapple and dill granita, shortbread biscuit

Quince tarte fine

Sheep's milk parfait, sherry soaked sultanas, lemon and rosemary curd, caramel pine kernels

Stemed ginger pudding

Mulled winter fruits, cinnamon Chantilly, candied citrus and cranberries, mulled wine reduction

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