



**Fine Dining  
Autumn/Winter Collection 2009**

**Start**

Vodka cured salmon with peppercorns served with dill blinis  
and mustard crème fraîche

Terrine of asparagus and wild mushrooms served with stilton cheese dressing  
and roasted pine nuts

Glazed onion & tomato tartlet

**Mains**

Pan-fried guinea fowl with cabbage & bacon and a port sauce

Pan-fried cod with a tarragon cream sauce

Roast sirloin of beef with aromatic ginger and oyster mushroom sauce

**Afters**

Individual spiced apple and blackberry lattice tart with custard

Sticky toffee pudding with caramel sauce and vanilla ice cream

Champagne & peach parfait set on a crème anglaise and peach coulis