



2024

# HENNESSY

## SAMPLE MENU

### Starter

#### **Beetroot (VE)**

Beetroot terrine with vegan soft cheese mouse glazed with a spiced beetroot jelly

#### **Game**

Game and Apricot terrine with north African flavors served with homemade ricotta, warm flat breads and an olive tapenade

#### **King Prawn and Salmon Terrine**

Served with lemon gel, horseradish cream, a micro leaf salad and seaweed tapioca crisp

### Main

#### **Ravioli (VE)**

Spinach and Ricotta Ravioli, tempura sprouting broccoli, fried sage leaves and finished with shaved prosociano hard cheese

#### **Trout**

Pan fried sea trout with a fricassee of early season lettuce, Saffron Braised potatoes, peas and chorizo paired with a warm caper and tarragon dressing

#### **Chicken**

Free range Corn fed chicken Breast stuffed with chestnut mushroom mousseline, early season asparagus, carrot puree and Confit garlic mash with morel scented chicken Jus

#### **Lamb**

Curried pan seared Lamb Rump, confit lamb Shank, tomato and potato presse, cardamon and ginger parsnip puree, Puy Lentils with spring greens and finished with onion Bhaji crumb and mango gel



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## Dessert

### **Hot cross bread and butter pudding**

Traditional British recipe with a Marmalade and butterscotch sauce

### **Pear Belle Helene**

Rich decadent chocolate brownie with seasonal roasted pear and a vanilla foam

### **Local cheese**

Oxford Blue, Barbers Cheddar, Tunworth soft, aged rosemary ash Goats cheese Poached Apricots, Apple Chutney, Shaved Celery