



Subject Dinner Menu  
Thursday 1<sup>st</sup> February 2024

Poached conference pear with stilton, baby leaf red chard,  
whipped stilton, rye bread and a walnut oil

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Roasted supreme of sea trout with pea puree and a fricassee  
of oyster mushrooms, peas, leeks and samphire with a lemon  
beurre blanc

Smoked chargrilled butternut squash steak with pea puree  
and a fricassee of oyster mushrooms, peas, leeks and a sweet  
red pepper salsa

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Salted caramel chocolate tart, chocolate soil, honeycomb,  
caramel sauce chocolate ganache