

Showcase dinner menu - Thursday 1st July 2010

A selection of canapés on arrival

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An amuse bouche of pea veloute, goats cheese mousse with a locally smoked bacon crisp

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Freshwater Fish

Smooth crayfish bisque made with our garden tomatoes and herbs, finished with seared crayfish tail

Assiette of Lugg trout – gravadlax, seared fillet and mousse with lemon thyme mayonnaise and capers

Home-smoked eel pate with baby leaf salad and a riverside gooseberry compote and light mustard vinaigrette

Riverside Bloody Mary

Our own garden tomatoes and local vodka with baby celery leaf and a light horseradish foam

Taste of The Marches: a selection of cuts from one of the following -

Herefordshire organic chicken with colcannon, summer vegetables and a creamy fricassee of wild mushroom

Welsh border lamb, pea puree, pea and spinach braised pearl barley and a light mint jus

Shropshire rare-breed pork with home-made black pudding, cider fondant potatoes, rhubarb puree and local cider sauce

Jelly and ice cream

Elderflower jelly with a strawberry and pink peppercorn ice cream and baby mint leaves

Desserts

Mint and vanilla pannacotta with mascerated gooseberries

Milk chocolate mousse with a chocolate lavender sorbet

Early English summer fruit tart

A platter of the finest local cheeses

Extra course £5 supplement

Coffee and petit four

£39