

Arrival drink & Canapes

STARTERS

Chicken & Black pudding Terrine, Spiced Tomato Chutney, Toasted Brioche
Roasted pumpkin & Ientil salad, Lemon & thyme dressing, granola, feta
Smoked Haddock Scotch egg, light curried mayonnaise, Samphire Grass

Leek & Potato soup, mature cheddar scone, chive cream

MAINS

Slow braised lamb shoulder, fondant potato, celeriac puree, rainbow chard, malbec jus

Roast breast of guinea fowl, confit crumbed leg, burnt onion puree, fondant potato, pepper sauce

Beetroot & Apple risotto, local goats' cheese, parmesan crisp

Wild line caught sea bass, Lobster Bisque, Crab croquette, seasonal vegetables.

DESSERTS

Dark Chocolate Tart, Praline crumb, Textures of blackberry

Sticky Ginger Pudding salted caramel ice cream.

Trio of British cheeses, grapes, celery, fruit chutney, Rayburn apple

White chocolate and raspberry ripple cheesecake, raspberry sorbet

£90 PER PERSON

For reservations and enquiries, please contact the Village Inn on 01548 563525 or email the village inn@thurlestone.co.uk