

AUTUMN WINTER PARTY MENU 2022

Prawn & coconut fishcakes

Spiced coconut, red curry mayo

Serrano ham

Piquillo peppers, rocket salad, olive crostini

Goat's cheese bon bon

Keyneston Mill honey, burnt carrot puree

Salmon fillet

Baked squash & broccoli, herbed new potatoes, nut brown hollandaise

Smoked paprika & rosemary roasted Chicken breast

Gratin dauphinoise, wild mushrooms & chorizo, Port reduction

Vegetable tagine & chickpea croustade

Pomegranate molasses, toasted almonds

Baked toffee apple cheesecake

Vanilla poached apple, salted caramel

Dark chocolate orange delice

Dark chocolate mousse, spiced with orange & cardamom, chocolate soil

Keyneston Mill Cheeseboard

A selection of southwest cheeses, crackers & apple and lavender jelly

£40 per head