

# Table d'hôte dinner menu

## **Crab bisque**

confit fennel, crab beignet

*Pinot Blanc, Chapel Down, Kent*

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## **Seared duck liver**

roast rhubarb, watercress

*Gewurztraminer, Caves de  
Pfaffenheim 2010,  
Alsace*

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## **Breast of Godmersham pheasant**

pearl barley, hazelnut, kohlrabi & creeping Charlie

*Merlot 2009,  
Le Serre, France*

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or

## **Fillet of plaice**

crushed potato, mussels, cauliflower & nasturtium berries

*Chenin Blanc 2010,  
William Robertson,  
Stellenbosch, SA*

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## **Heritage apple soufflé**

ginger parkin ice cream

or

*Black Muscat 2005,  
Elysium, California*

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## **British cheeses from the trolley**

( £ 3.50 supplement or £ 9 as an extra course)

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*Courses - 2 £ 17.50 - 3 £ 22.50 - 4 £ 27.50*

*matched glass of wine £ 3.50 per 75 ml glass*