COLD STARTERS

Smoked Duck with an Apple and Pear Compote, Candy Beetroot and a Dressed Salad
Red Pepper and Goats Cheese Tart with a Wild Rocket Salad and a Balsamic Dressing
Brasenose Cured Salmon with a Lemon, Dill and Fennel Salad
Smoked Chicken and Ham Hock Terrine with Mustard Mayo and a Dressed Salad

HOT STARTERS

Brasenose Duo of Soups (Spinach and Nutmeg & Tomato and Thyme) Served with Rustic Bread
Pan Fried Salmon Trout with a Summer Vegetable Broth
Oven Roasted Halibut with Yellow and Green Courgettes and a Shrimp Vermouth Sauce
Seared Sea Bass on a Lightly Spiced Indian Dahl with a Coconut and Coriander Sauce

MAINS

Guinea Fowl Supreme with Saffron infused Boulangere Potatoes, Seasonal Vegetables and a Ginger and Thyme Sauce
Char Grilled Beef Fillet with Dauphinoise Potatoes, Seasonal Vegetables and a Wild Mushroom Madeira Sauce
Duck Leg Confit with Sweet Potato Fondant, Seasonal Vegetables and a Cherry Brandy Jus
Slow Cooked Lamb Shank with Bubble and Squeak, Seasonal Vegetables and a Rosemary Sauce
Carved Free Range Breast of Chicken with Potato Gnocchi, Seasonal Vegetables and a Tomato and Olive Sauce

VEGETARIAN MAINS

Butternut, Spinach and Smoked Aubergine Gallette with Dauphinoise Potatoes, Seasonal Vegetables and a Roasted Peppers Sauce
Filled Cabbage Leaves with a wild Mushroom Risotto, Served on Roasted Portobello Mushrooms with Fondant Potatoes, Seasonal Vegetables and a Madeira Sauce
Buckwheat and Roasted Vegetables Wellington with Seasonal Vegetables, Herbed Potato Rosti and a Carrot and Ginger Sauce
Butterbean, Garlic and Tree Nut Terrine with Sweet Potato Fondant, Seasonal Vegetables and a Lemon and Thyme Sauce
VEGAN
Mushroom, Chestnut and Thyme Pithivier with Boulangere Potatoes, Seasonal Vegetables and a Caramelised Shallots Sauce

SWEETS

Brasenose Hot Chocolate Fondant with Clotted Cream Ice Cream and Light and Dark Chocolate Shards
Buttermilk Panacotta with Raspberry Coulis and Raspberry Ice Cream
Strawberry and Elderflower Cheesecake with Basil Ice Cream
Papaya and Mango Slice with Mango Coulis and Pistachio Ice Cream
Brasenose Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream