

THE ROMAN CAMP

COUNTRY HOUSE HOTEL

Dinner Menu

Pre-Dinner Canapés

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Organic Salmon

Squid Ink Risotto, Chive Dressing

Chicken & Black Pudding Terrine

Truffle Mayonnaise, Sourdough Toast

Gorgonzola Panna Cotta

Pear Mousse, Isle of Wight Tomatoes

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Lentil Soup

Hazelnut Sabayon

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Rutherford Estate Roe Deer Loin

Pickled Beets, Blueberry Jus

Roasted Halibut

Tomato Couscous, Shellfish Wonton, Caviar Velouté

Grilled Tofu

Dashi, Mango, Soy & Maple

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Passion Fruit Posset

Mango Sorbet

Buttermilk Bavarois

Banana & Salted Toffee Ice Cream

Farmhouse Cheese

(Please note that all cheeses are unpasteurised)

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£65.00 per person for our four-course dinner menu inclusive of VAT

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Coffee or Tea

With handmade chocolates

£5.00 per person

Prepared daily by our chef Ian McNaught for you to enjoy the freshest produce combined with his skills in creating a balanced and original menu.