

# AT THE OLD GOVERNMENT HOUSE

## CHEF'S CHOICE MENU

3 COURSES - £42 per person

2 COURSES - £35 per person

## STARTER

### CHEF'S SOUP OF THE DAY (V)

#### CONFIT DUCK AND ORANGE TERRINE 🍷

*Parsnip purée, crispy kale*

#### SMOKED MACKEREL TART

*Poached egg, apple and winter leaf salad*

#### CONFIT CHESTNUT MUSHROOM (VG)

*Butternut and sage purée, crispy leeks*

## MAIN COURSE

#### SLOW BRAISED BEEF BRISKET 🍷

*Garlic and chive mash, braised red cabbage, braising liquor jus*

#### ROAST SUPREME OF CHICKEN 🍷

*Buttered seasonal vegetables, sautéed spinach, tarragon and mustard cream*

#### FILLET OF SEA BREAM 🍷

*Cauliflower purée, salt baked salsify, roasted beets, white wine cream*

#### CAULIFLOWER STEAK (VG)

*Coronation chickpeas, lemon and apple dressing*

## DESSERT

#### OGH BREAD AND BUTTER PUDDING 🍷

*Citrus scented custard*

#### CHILLED LEMON TART

*Cashew and lemon praline, Chantilly cream*

#### SPICED POACHED PINEAPPLE (VG)

*Coconut ice cream, candied sunflower seed crumble*

#### SELECTION OF BRITISH AND CONTINENTAL CHEESE 🍷

*Biscuits, grapes, homemade chutney*

(V) Vegetarian | (VG) Vegan

• All dishes include products locally grown, caught, reared or produced.

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

A discretionary 12.5% service charge will be added to all food and beverage bills.