

PETWOOD DINNER MENU

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TOMATO & PESTO SOUP

Finished with crème fraîche & croutons

CHICKEN PARFAIT

With rhubarb & fig chutney, sour dough melba toast

ORANGE GRAVLAX SALMON

Rainbow chard, seaweed crisp, inked mayo, bergamot vinaigrette

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MONKFISH LOIN

Confit celeriac, mango & lime butter

BELLY PORK

Served with butternut squash, pickled mushrooms, mushroom sauce.

CHICKEN BALLOTINE

Stuffed with scallop mousse, vegetable tagliatelle, roast chicken jus

CELERIAC AND MUSHROOM WELLINGTON

Celeriac and wild mushroom rolled in puff pastry. Served with a mushroom jus

**All served with seasonal vegetables
and minted new potatoes**

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TARTE AU CITRON

Served with clotted cream and berries coulis

CHOCOLATE FONDANT

Triple chocolate ice-cream, chocolate tuille

MIXED BERRY ETON MESS

Chantilly cream, meringue

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