

The Centaur ~ Winter Menus

One menu item should be selected from each course, supplements apply for choice menus

Selector Menu A	Selector Menu B	Selector Menu C	Selector Menu D
<p style="text-align: center;">Cream of mushroom soup finished with double cream and truffle oil with flatbread crisps (v)</p> <p style="text-align: center;">Chicken liver parfait with brioche fingers and caramelised fig gelatina</p> <p style="text-align: center;">Prawn and cucumber tian with a crème fraiche Marie Rose</p> <p style="text-align: center;">☺☹☺</p> <p style="text-align: center;">Whole braised rump steak in bourguignon sauce served with chestnut mushrooms, baby onions, horseradish mash, roast parsnip, carrots and swede</p> <p style="text-align: center;">Creamy watercress stuffed chicken supreme wrapped with traditional smoked bacon, crushed potato cake, braised carrots and rosemary buttered broccoli spears</p> <p style="text-align: center;">Roasted ham loin with mustard cream sauce, wholegrain mustard mash, carrots and baby leeks</p> <p style="text-align: center;">Gloucestershire lightly smoked salmon baked with dill and sweet mustard sauce served with buttered potatoes, pea puree and green beans</p> <p style="text-align: center;">☺☹☺</p> <p style="text-align: center;">Chocolate and clotted cream fondant with a berry compote</p> <p style="text-align: center;">Apple bread and butter pudding with a nutmeg custard sauce</p> <p style="text-align: center;">Mulled wine crème brulee with a fruit and nut biscuit</p> <p style="text-align: center;">Mature cheddar, Somerset Brie and Stilton cheese served with red onion and blueberry chutney and biscuits</p> <p style="text-align: center;">☺☹☺</p> <p style="text-align: center;">Tea, Coffee & Chocolate Mints</p> <p style="text-align: center;">£28.00+VAT per person</p>	<p style="text-align: center;">Sweet potato and butternut squash soup served with crème fraiche and bacon croutons</p> <p style="text-align: center;">Flaked salmon and prawn tian with mango and red onion salsa</p> <p style="text-align: center;">Walnut coated Somerset Brie served with pea shoots and beetroot syrup (v)</p> <p style="text-align: center;">☺☹☺</p> <p style="text-align: center;">Slow braised lamb shank with garlic, lemon and thyme, Champ, honey and rosemary carrots and spiced red cabbage</p> <p style="text-align: center;">Fillet of pork with a herb crust, mustard cider cream and wild mushroom risotto cake</p> <p style="text-align: center;">Honey roast breast of duck with white truffle jus, confit duck potato cake served with baby spinach, young carrots and broad beans</p> <p style="text-align: center;">Confit of salmon with Bouillabaisse sauce, saffron flavoured potatoes and steamed shoestring vegetables</p> <p style="text-align: center;">☺☹☺</p> <p style="text-align: center;">Banana and walnut pudding with rich custard sauce</p> <p style="text-align: center;">Fruits of the forest Eton mess with a chocolate butter biscuit</p> <p style="text-align: center;">Crisp lemon tart with spiced pear compote</p> <p style="text-align: center;">Mature cheddar, Somerset Brie and Stilton cheese served with red onion and blueberry chutney and biscuits</p> <p style="text-align: center;">☺☹☺</p> <p style="text-align: center;">Tea, Coffee & Chocolate Mints</p> <p style="text-align: center;">£30.00+VAT per person</p>	<p style="text-align: center;">Plum tomato and red pepper soup with pesto and Parmesan cheese straws (v)</p> <p style="text-align: center;">Aromatic duck with shredded spring onions cucumber, chilli and Hoi Sin dressing</p> <p style="text-align: center;">Coln Valley smoked salmon with horseradish cream, capers and red onion</p> <p style="text-align: center;">☺☹☺</p> <p style="text-align: center;">Roasted sirloin of beef with Yorkshire Pudding and hand cut roast potatoes, buttered cabbage, leeks and carrots</p> <p style="text-align: center;">Braised lamb with baby beets and Beaujolais, finished with thyme and balsamic creamy sliced baked potato, honey glazed root vegetables and curly kale</p> <p style="text-align: center;">Roast rib of pork served with Calvados cream sauce, fondant potato, buttered cabbage, carrots and baby leeks</p> <p style="text-align: center;">Pan fried sea bass with a saffron and chive white wine sauce, mange tout and sugarsnap peas</p> <p style="text-align: center;">☺☹☺</p> <p style="text-align: center;">Hot chocolate fondant macaroon with clotted cream and kirsch flavoured cherries</p> <p style="text-align: center;">Hazelnut praline torte served with toffee sauce and raspberry compote</p> <p style="text-align: center;">Classic baked lemon tart citrus crème fraiche and pistachio tuille</p> <p style="text-align: center;">Mature cheddar, Somerset Brie and Stilton cheese served with red onion and blueberry chutney and biscuits</p> <p style="text-align: center;">☺☹☺</p> <p style="text-align: center;">Tea, Coffee & Chocolate Mints</p> <p style="text-align: center;">£33.00+VAT per person</p>	<p style="text-align: center;">Seafood broth with crab and avocado</p> <p style="text-align: center;">Chestnut mushroom and goats cheese tartlet with a fine herb salad and balsamic dressing (v)</p> <p style="text-align: center;">Ham hock and parsley terrine with pea puree and quails egg, potato crisps and caper mayonnaise</p> <p style="text-align: center;">☺☹☺</p> <p style="text-align: center;">Claret marinated contre fillet of beef with buttered fondant potato, spinach, mushroom and butternut squash served with a Béarnaise sauce</p> <p style="text-align: center;">Locally produced smoked loin of pork roasted with apricot and thyme served with a cider cream sauce, wholegrain mustard mash, honey glazed carrots and buttered cabbage</p> <p style="text-align: center;">Roast rack of lamb with slow cooked shoulder served with sweet potato cake, cauliflower puree and fine green beans</p> <p style="text-align: center;">Oven baked cod with Sauce Vierge, crisp lemon rosti, courgettes and roasted fennel</p> <p style="text-align: center;">☺☹☺</p> <p style="text-align: center;">Chocolate praline cannelloni with hazelnut Madeline and orange coulis</p> <p style="text-align: center;">Baked vanilla cheesecake with spiced pineapple, mango and paw paw compote</p> <p style="text-align: center;">Pineapple Champagne chocolate box with Bucks Fizz syrup</p> <p style="text-align: center;">Mature cheddar, Somerset Brie and Stilton cheese served with red onion and blueberry chutney and biscuits</p> <p style="text-align: center;">☺☹☺</p> <p style="text-align: center;">Tea, Coffee & Chocolate Mints</p> <p style="text-align: center;">£37.00+VAT per person</p>