



## THE WOOD NORTON

Hotel and Restaurant

For your comfort and enjoyment of the dining experience, we respectfully request you first take a seat in the bar to peruse the menu before you are called through to your table. During busy times it is most advisable to pre book a dining time.

### Example A La Carte Menu £39.50

Amuse Bouche

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#### Starters

Celery & Apple Veloute

Ballantine Smoked Salmon, Horseradish Relish, Pickled Cucumber

Scallops, Yogurt Gel, Mango Salsa, Micro Coriander

Tasting of Duck, Beetroot and Orange Relish, Pain d'epice

Smoked Venison Carpaccio, Summer Baby Veg, Celeriac Remoulade, Pickled Blackberry

Stilton Bavarois, Pickle Shallot, Shallot Puree, Radish Pea Salad, Toasted Walnuts

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Sorbet Course

If you have any intolerance, allergic reaction to any ingredient, or other dietary requirement

please ensure you notify the person taking your order. NOTE - Our kitchens DO contain nut products and gluten. All Prices include Value Added Tax

### Main Courses

Pan Fried Stone Bass, Braised Fennel, Saffron Potatoes, Saffron Crisp, Tomato and Shrimp Emulsion

Baked Herb Crusted Cod, Buttered Kale, Clam and Root Vegetable Chowder

Stuffed Loin of Rabbit, Prune and Pistachio, Carrot, Shallot and Braised Leg Terrine

Pan Roast Chicken Breast, Braised Drum Stick, Cavolo Nero, Olive Oil Mash, Ceps & Girolles

Beef Fillet; Celeriac Puree, Wild Mushrooms, Radish, Pancetta and Fondant Potato

(£7 supplement)

Goats Cheese Tart, Autumn Vegetables, Beetroot, Micro Herbs

### Desserts

Chocolate Espuma, Ice-Cream with Pistachio Semi Freddo

Broken Tiramisu, Mascarpone Mousse, Coffee Ice Cream & Cloud, Chocolate Sauce

Iced Peanut Butter Parfait, Fortune Cookie Tuile, Salted Caramel, Pale Ale Ice Cream

Vanilla Chiboust, Textures of Blackberries and Apples

A Selection of Cheeses chosen by our

Executive Chef, with Grapes, Celery, Apricot Chutney and Crackers

(£2.95 supplement)

### Coffee & Petite Fours