

STARTERS

Pressed ham hock, orchard apple chutney, sourdough croute

Heritage tomato and mozzarella tart, confit of onions, rocket,

balsamic

Tempura of aylesbury duck, asian salad, sesame soy dressing,
hoisin

Smoked salmon and mascarpone terrine, new potato salad, sweet

dill dressing

Classic prawn cocktail, wholemeal croute, marie-rose sauce

Smooth chicken parfait, caramelised onion chutney, olive oil
bread

Roasted butternut and parmesan arancini, tarragon cream, pea

shoots

Minestrone soup, orzo pasta, garlic croutons, chive oil

Beetroot and orange salad, beetroot houmous, marinated

vegetables, linseed crackers

Pumpkin, feta and pea samosa, pickled carrot and cucumber,
mango

and tomato salsa

Chef in Thyme