



STAPLEFORD PARK

## FIVE COURSE GALA DINNER

### STARTERS

Roast squab pigeon, horseradish & parsley gnocchi, beetroot consommé  
Textures of beetroot (V)

### INTERMEDIATE

Pan fried wild bass, Jerusalem artichoke, lobster sauce, caviar  
Crispy tofu, aubergine caviar, spiced pumpkin (V)

### MAINS

Longhorn fillet of beef, pressed potato & braised oxtail, orange glazed carrots, texture of onion  
Butternut squash, sage & chestnut quinoa cakes, cavolo nero, roasted tomatoes (V)

### DESSERT

Chocolate and hazelnut dacquoise, Baileys ice cream

### CHEESE

Baron Bigod, candied walnuts, toasted sour dough

### TEA, COFFEE & TRUFFLES

Dishes may contain traces of food allergens. If you have any dietary requirements, food allergies or intolerances, we are happy to adjust our dishes to meet your dietary needs. We will of course cater for any special dietary requirements

*December 2019*