



The Cottage
IN THE WOOD

HOTEL - RESTAURANT - BAR

Where time is yours
Embrace the good stuff

Sample Boxing Day Lunch

3 courses- £39

SNACK

BREAD

HOMEMADE BREAD – AMPERSAND BUTTER

SOUP

CREAMED CAULIFLOWER VELOUTÉ – SPICED CAULIFLOWER SALAD
PICKLED RAISIN – CHEDDAR CUSTARD

TERRINE

CONFIT MIDDLE WHITE PORK TERRINE – ONION EMULSION
SOURDOUGH – SAGE

SALMON

HOME CURED SALMON GRAVADLAX – SMOKED COD ROE – PICKLES
CULTURED CREAM – SODA BREAD

BEETROOT

POACHED BEETROOT – GOATS CHEESE MOUSSE – BITTER LEAVES
PEAR – CANDIED WALNUT

CHICKEN

ROASTED CHICKEN BREAST – BUBBLE & SQUEAK ROSTI – CRISPY BRUSSEL SPROUTS –
CREAMY WILD MUSHROOM – SHERRY VINEGAR CARAMEL

COD

LOIN OF COD – CREAMY LEEKS
DILL - CHAMPAGNE

CELERIAC

CELERIAC & MUSHROOM WELLINGTON – FERMENTED KOHLRABI
CEP MUSHROOM CREAM

BEEF

SLOW BRAISED BLADE OF BEEF – CELERIAC GRATIN – WINTER GREENS
RED WINE & PORT SAUCE – BONE MARROW

ALL SERVED WITH WINTER GREENS & DAUPHINOISE POTATOES FOR THE TABLE

PRE DESSERT

DESSERTS

STICKY TOFFEE PUDDING

STICKY TOFFEE PUDDING – TOFFEE SAUCE – VANILLA ICE CREAM

‘BLACK FOREST GATEAUX’

CHOCOLATE CREMEUX – KIRSCH CHERRY – BLACK CHERRY SORBET
MASCARPONE – CHOCOLATE FUDGE CAKE

PEAR FRANGIPANE TART

PEAR FRANGIPANE TART – ALMOND – PEAR SORBET

CHEESE

SELECTION OF 3 BRITISH CHEESES – PLUM CHUTNEY – GRAPES – CRACKERS

DESSERT WINES

GRAPE / REGION	WINE NAME	75ML	BOTTLE
SAUTERNES BORDEAUX, FRANCE	PETIT GUIRAUD 2016	£8	£36 37.5CL
SZAMORODNI SWEET / FURMINT TOKAJ, HUNGARY	SZAMORODNI, DORGO VINEYARD 2015	£9.5	£49 37.5CL
MOSCATO PIEDMONT, ITALY	D'ASTI "CASCINETTA", VIETTI 2016	£7.5	£32 50CL
RIESLING NIAGARA, CANADA	"ICEWINE", STRATUS VINEYARDS 2015	£13	£59 37.5CL

COFFEE & HOT CHOCOLATE £3.5

CAFETIERE PER PERSON
ESPRESSO SINGLE/ DOUBLE
AMERICANO
LATTE/ FLAT WHITE/ CAPPUCINO
MOCHA/ HOT CHOCOLATE
DECAFFEINATED

LOOSE LEAF TEAS £3.5

ASSAM
BREAKFAST BLEND
CAMOMILE
DARJEELING
EARL GREY
RED BERRY
JASMINE
LAPSANG SOUCHONG
PEPPERMINT
ROOIBOS