

Supper with Roaring Stags

Starter

Estate Venison Carpaccio with Lime and Pepper
shaved parmesan and dijon dressing (GF, DF)

Roasted Cauliflower with Black and White Hummus
garam masala, lemon and garlic-marinated cauliflower
with roasted kala chana and garden herbs

Main

Longhorn Beef with Walnut Salsa Verde
tahini and soy-roasted potatoes, fermented lemon tenderstem broccoli and maple-glazed carrots (GF)(DF)

Miso Mushroom Trofie Pasta
white miso, maple, walled garden thyme and parsley, finished with citrus
fermented lemon tenderstem broccoli and maple-glazed carrots (V)

Dessert

Blueberry, Orange and Castle Garden Apple Clafoutis
a classic french baked dessert with a tender, custard-like sponge and seasonal
fruit served with Longley farm crème fraîche (V)

Vegetarian alternatives, available by pre-order

R A B Y