



SQUARE KITCHEN

SET MENU- MARCH TO MAY 2010

TO START

White onion velouté, stuffed sage leaves, truffle oil

Roast pear, beetroot and watercress salad, blue cheese, walnut and honey dressing

Twice-baked goats cheese soufflé, tomato jam, basil pesto

Vodka cured salmon fillet, buckwheat blini, rocket leaves, caper vinaigrette

MAINS

Pithivier of Cornish yarg, sweet onion confit, creamed greens, roast pepper puree (v)

Breast of chicken roasted in truffled butter, celeriac mash, tarragon veloute

Rolled fillet of hake, sautéed greens, creamed leeks, pancetta, parsley emulsion

Roast rump of English lamb(served pink), parsnip puree, rosemary jus

DESSERTS

Dark chocolate truffle cake, malted barley ice cream

Apple, quince and caramel crumble, cinnamon custard

Selection of local cheeses, semi dried grapes, date and walnut bread