

# Cuisine Menu

October 18<sup>th</sup> 2018

## Starters

Beetroot & pumpkin soup (v)

Pan fried scallops, blanched asparagus, white chocolate sauce, Parma ham crisp

Venison carpaccio, horseradish, parsnip crisp

Roasted tomato with buffalo mozzarella, baby basil, olive & balsamic glaze (v)

## Mains

Wild mushroom Tagliatelle, parmesan crisp & truffle oil (v)

Herb crusted sea bream, samphire, potato, and tomato & basil salad

Lamb shank, potato & pumpkin puree, grilled baby veg & red wine jus

Grilled free range chicken breast with black garlic, mushroom & asparagus

## Desserts

Apple & Toffee crumble, served with ice cream

Chocolate & hazelnut mousse, orange cream & hazelnut praline

Lemon panna cotta, mixed berries compote

Cheese & Biscuits

Espresso Martini

**Call to book: 01962 869630**

**Email to book: [info@greenswinebar.co.uk](mailto:info@greenswinebar.co.uk)**

£26 per person