



# THE RAM

BAR & BRASSERIE

## Platinum Menu

£65 per head

### Starters

Seasonal soup with warm focaccia & smoked butter

Sesame crusted tuna loin with pickled vegetables, coriander & sweet soy & ginger dressing

Pressed pork belly & Bramley apple terrine seared king scallop & curried parsnip purée

Crab risotto with poached clams, tarragon, chives & nut brown butter

Poached king scallops, broad bean & pea fricassée beaumes de Venise cream & crispy pancetta

Mediterranean vegetable tart with camembert mousse, balsamic petit onions & micro herbs

Shellfish cocktail salad with poached scallops, king prawns & gin & lime mousse

### Mains

Traditional roast local beef with Yorkshire pudding seasonal vegetables & red wine gravy

Fillet of beef with celeriac & truffle purée, wild mushroom & Madeira jus

Roast loin of Welbeck venison, braised Koffman cabbage, juniper & chocolate reduction  
& butternut squash purée

Herbs of Provence crusted rack of British lamb, Dauphinoise potato,  
buttered French beans & tomato, mint jus

Breast of Gressingham duck with Pont Neuf potatoes, kirsch cherries & lavender tuile

Champagne risotto with mascarpone, pecorino shavings & wild rocket

Wild mushroom & artichoke tagliolini, fresh truffle shavings & parsley

Roast halibut with artichoke pappardelle, sage & parmesan shavings

Fillet of sea bass with grilled asparagus, potato & dill cake, lemon butter sauce

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### **Desserts**

Vanilla crème brûlée, Baileys mousse shooter & crushed honeycomb

Individual sherry trifle with vanilla macaroons & clementine compote

Glazed lemon & lime tart, raspberry sorbet & pistachio shortbread

Champagne jelly with poached peach & lavender ice cream

Brioche & chocolate pudding, Baileys milkshake & vanilla bean ice cream

Selection of three mini desserts off the list of your choice

Selection of local cheese, fig chutney, damsel biscuits & air dried grapes

Strawberry Eton mess with lemon fool & mixed iced berries

Raspberry & white chocolate cheesecake, nougatine powder & lemon mousse

Textures of coffee & chocolate

***Choose two dishes from each course plus a vegetarian option for your guests to pre-order***