

**Polly Parsons**  
**of Hasslefree weekends**  
**at Miserden**

**MENU**

**Starters**

Beetroot mousse with dill crème fraiche & beetroot meringues

Ham hock & mustard terrine with celeriac remoulade & hazelnut butter

Rillette of smoked, poached & hot smoked salmon with a yozu & herb dressing

**Main Courses**

Melt in your mouth Tuscan slow cooked shin of beef with smashed rosemary infused barlotti beans

A ballontine of guinea fowl with a lemon & thyme centre sitting on a wild mushroom & mascapone sauce & crispy potatoes

Involtini (aubergine cannelloni) in a tomato sauce with walnut pesto

Crisp bream with a smoked paprika sauce, creamed fennel & new potatoes

All served with seasonal vegetable

**Puddings**

Locally picked hedgerow pudding of pressed apple, blackberry crumble & elderberry sorbet

Quince tarte tartin with ice cream & lemon gel

Triple chocolate mousse

• Cheese & biscuits

2 courses £30 a head

3 courses £35 a head

