



GREAT FOSTERS

BUILT AS A ROYAL HUNTING LODGE 1550 AD

The Oak Room

Starter

Pumpkin

Pumpkin soup, with veal sweetbread,
trompette mushroom and chervil

Crab

Portland crab cake
sautéed young squid, coriander tea

Quail

Roast quail breast with sweet carrot,
glazed shallots and crisp pancetta

Sweetbread

Veal sweetbread, chicken and foie gras pressing
with Cheltenham beetroot, pear

Haddock

Butter poached haddock and shrimp cannelloni,
apple textures and leek

Main Course

Lamb

60° lamb rump, tomato and garlic aioli,
anchovy potato and samphire

Suckling Pig

Braised suckling pig with truffled crubeens,
long stem broccoli and langoustine

Plaice

Spear caught Portland plaice with sorrel,
braised celery, roasted leeks and curried scallops

Venison

Seared venison, cep tart fine,
Faggot and braised baby turnips

John Dory

John Dory fillet, confit golden yolk,
fondant potato, spiced cabbage and calamari



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Desserts

Apple

Apple mousse with drop scone,
iced apple and calvados

Chocolate

Chocolate financier
with pistachio mousse and praline

Pear

Port poached pear, pear bavarois
creamed stilton and walnuts

Pink grapefruit

Caramel mousse, pink grapefruit granita
and white chocolate

Coconut

Coconut parfait
with pineapple and coriander salad and pineapple sorbet

Cheese

A selection of farmhouse cheeses
walnut loaf, biscuit and homemade chutney

Jing tea and Paddy & Scott's coffee
with handmade chocolates £4.75

Two courses £37.00
Three courses £49.00

All prices are inclusive of VAT at 15%
A discretionary charge of 10% will be added to your account.
Please delete if not satisfied.
For the comfort of all guests we kindly ask you to turn off your
mobile phone.