



## STARTERS

### SHETLAND SCALLOP

preserved lemon  
northamptonshire parsley

### LOCH DUART SALMON

rusper farm horseradish  
worcestershire apple

### SUFFOLK DUROC PORK

hertfordshire cucumber  
roughway farm quince

### LUTTERWORTH HEN EGG

spaulding cauliflower  
northamptonshire mint

### MUSHROOM VELOUTÉ

northamptonshire mushroom  
blackdown farm tarragon

## MAIN COURSE

### WINDSOR ESTATE VENISON

evesham beetroot  
bartlett farm parsnip  
chipping campden brussel sprouts

### BRIXHAM TURBOT

lincolnshire artichoke  
winter truffle  
shetland mussels

### BLACK FACED THAME LAMB

cambridgeshire celery root  
emmett farm leek  
barley

### FRENCH GUINEA FOWL

norfolk turnip  
smoked bacon  
bedfordshire allium

### RICOTTA TORTELLINI

hinkley squash  
leamington spa sage  
oxfordshire red cabbage

## DESSERTS

### BANANA SOUFFLÉ

fudge ice cream  
fosters sauce

### APPLE AND BLACKBERRY

bramley apple  
hedgerow blackberries

### CHOCOLATE AND PEANUT

casa luker chocolate  
soft nougat

### NOTTINGHAMSHIRE CARROT CAKE

canadian maple  
shaftsbury cream cheese

### BRITISH CHEESE BOARD

springfield chutneys  
cambridgeshire celery  
biscuits  
(£5 supplement)

**3 courses £70 per person**

[WWW.WHITTLEBURY.COM/MURRAYS](http://WWW.WHITTLEBURY.COM/MURRAYS)

