

The Kingham Plough Menus

**Chef Emily Watkins
January 23 -27, 2012**

Monday January 23

Crisp Hens Egg, Braised Oxtail, Tarragon Foam

Chicken Supreme, Chicken Livers and Bacon with Potato Dumplings, Savoy Cabbage

Cheltenham Cheese Pudding, Aged Cheese Croutons, Thyme Apple

Chocolate Jaffa Fondant, Orange Curd Ice Cream

Tuesday January 24

Crab Soup, Crab Bon Bon, Crisp Toast

Loin of Venison in Beetroot, Beetroot and Potato Maxim, Fresh Horseradish and Kale

Cheltenham Cheese Pudding, Aged Cheese Croutons, Thyme Apple

Malted Chocolate Parfait, Hot Chocolate Sauce, Crispy Chocolate Mousse

Wednesday January 25

Pheasant Boudin Blanc, Consommé and Pearl Barley

Rainbow Trout in a Salt Dough Crust, Clam Butter Sauce, Wilted Spinach

Saddle and Humble Pie of Lamb, Root Vegetable Purée, Seasonal Greens and Mint Jelly

Buckthorn Berry Parfait

Thursday January 26

Lambs Tongue and Crisp Sweetbreads, Lambs Lettuce and Grainy Mustard Dressing

Squab Wellington, Mashed Jerusalem Artichokes, Seasonal Greens

Cheltenham Cheese Pudding, Aged Cheese Croutons, Thyme Apple

Frozen Pear Parfait, Gingerbread Crisps, Poached Pears

Friday January 27

Trout Scotched Quails Eggs & Beetroot Cured Trout, Chard Salad

Butted Poached Lobster Tail, Tomato, Butter Bean and Claw Stew, Parsley

Stuffed Leg of Rabbit, Wild Mushrooms, Cornmeal Chips and Sweet Corn Purée

Apple 'Baked Alaska', Toffee Apple Ice Cream