

## Mya Winter Party menu £31

### Starters

Rosary Farm goats cheese brushed in beetroot, zingy coarse cobnut dressing,  
Goring Heath organic salad leaves, bread crisps v (g)

Dorset chicken liver parfait, Wakefield rhubarb chutney, home made soda bread (g)

Home cured Shetland Organic salmon, red onions, capers, parsley,  
lemon in disguise g d

Seasonal soup, homemade bread & Maldon sea salt English butter v g

### Mains

Cumbrian rosé calves liver served pink, King Edward's mash potato, curly kale,  
sage beignet, raspberry vinegar sauce (g)

Baked Cornish Pollock, seasonal stir fry vegetables, British pak choi,  
mussels & creamed coriander broth g (d)

Stuffed seasonal squash, creamy butternut Pearl Barley risotto,  
organic Goring pea shoots, Spenwood shavings v g

Ashampstead venison loin wrapped in air dried Cumbrian ham, creamed cabbage  
& chestnuts, juniper berry sauce (£3 surcharge)

(Chefs recommendations of side orders are included in the party menu)

### Desserts

Mya's treacle tart, jersey double cream, vanilla ice cream

Bramley apple & cinnamon pie, home made fudge ice cream, toffee sauce

William's poached pear, spiced mulled wine, Barkham blue cheese ice cream

A mix of local and British cheeses, biscuits, homemade chutney

v – veggie

d – no dairy

g – no gluten

(v d g) can be excluded