

PRIVATE DINING & EVENTS

STARTERS

Tea Smoked Merryfield Farm Duck Breast
Beetroot, orange, pickled watermelon, pumpkin seed

Lobster & Tarragon Agnolotti
Bisque, salmon roe, sorrel

Celeriac & Truffle Mousse
Bramley apple, hazelnut, cep ketchup

MAINS

Beef Wellington
Chantenay carrots, truffled pommes puree, baby leeks, red wine jus

Roasted Turbot
Cauliflower, variegated kale, champagne & caviar veloute

Double Baked Cheese Souffle
Smoked celeriac puree, chive, roasted pear

DESSERTS

Manjari Dark Chocolate Mousse
Orange, candied chilli, milk ice cream

Kaffir Lime Panna Cotta
Strawberry, elderflower, coconut

Warm Cardamom & Orange Polenta Cake
Pistachio ice cream, cranberry

£125 per person