

Chef's

GRAND TASTING MENU

WEDNESDAY 14TH FEBRUARY -
SUNDAY 17TH MARCH

COURSE 1

CARROT AND NEEP CONSOMMÉ WITH
POACHED ROOT VEGETABLE, CORIANDER
SHOOTS AND SPICED PARSNIP CRISPS

COURSE 2

TIAN OF ROAST PEPPER AND CHABLIS
INFUSED GOATS CHEESE AND ROAST
BUTTERNUT, SWEET POTATO WITH BURNT
SAGE WRAPPED IN SAUTEED BRINJAL WITH
A ROSEMARY AND CRACKED PEPPER
TUILLE WITH PETIT SALAD

COURSE 3

COURGETTE, SEABASS, PARMHAM AND
CHICKEN ROULADE WITH SWEET PEA
VELOUTÉ AND SMOKED PAPRIKA OIL
(VEG OPTION AVAILABLE)

COURSE 4

POMONA GIN AND MELON SORBET

COURSE 5

CLASSIC BRAISED VENISON, SEARED DUCK
AND FOIE GRAS PITHIVIER WITH
BORDELAISE SAUCE
(VEG OPTION AVAILABLE)

COURSE 6

BISCOFF CHEESECAKE WITH PECAN NUT
TUILLE AND KAHLUA SYRUP (N)

£59.95 PER PERSON
PLEASE MAKE US AWARE OF ANY DIETARY
REQUIREMENTS 48 HOURS BEFORE ARRIVAL