

Canapés

Cheese, Chive & Onion Ash Choux Buns  
Salmon Tartar, Squid Ink Cracker  
Ham Hock Terrine, Spiced Pineapple Salsa

Bread & Olives

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives

To Start

Scallops St Jacques, Sea Herbs  
Curried Parsnip Soup, Onion Bhaji & Curry Oil  
Moroccan Lamb Meatballs, Spiced Tomato Sauce, Toasted Almonds, Pea Shoots, Basil Oil  
Smoked Salmon Gravlax, Fennel & Citrus Salad  
Goats Cheese Croûtin, Peach Purée, Glazed Peach & Rocket Salad  
Warm Winter Salad, Fig, Radicchio & Pickled Walnuts (Vegan)

For Main

Chargrilled Fillet of Beef, Beef Dripping Potato Fondant, Spinach, Caramelised Shallot Purée,  
Ox Tail Bonbon, Madeira Jus  
Roast Jerk Monkfish, Chickpea and Coconut Curry, Sweet Potato Fondant, Coconut Foam  
Duck Breast, Pickled Blackberries, Jerusalem Artichoke Purée, Duck Leg Chou Farci  
Atlantic Fillet of Salmon, Parmentier Potatoes, Purple Sprouting Broccoli, Lemon Herb & Caper  
Butter Sauce  
Pumpkin & Sage Goats Cheese Ravioli, Forest Mushrooms, Truffle Oil, Cured Egg Shavings  
Braised Mushroom with Spelt, Baby Gem, Tofu Purée, Pumpkin Sea Pesto (Vegan)

Something Sweet

Chocolate & Pistachio Bombe, Intoxicated Cherries, Almond Sable, Chocolate Sauce  
Limoncello Cheesecake, Raspberry Compote, Chocolate Soil, Raspberry Sorbet  
Vanilla Panna Cotta, Champagne & Strawberries  
Warm Almond & Peach Tart, Butterscotch Sauce, White Chocolate Snow, Clotted Cream Ice  
Cream

To Follow

Selection of Continental Cheeses, Homemade Chutney & Biscuits, Glass of Port

To Finish

Coffee & Macaroon Biscuits

