

Canapés

Pork & Sage Stuffing Balls, Burnt Apple Sauce

Tomato & Basil Bruschetta en Croûte

Smoked Salmon, Chive & Ricotta Tart

Bread & Olives

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

To Start

**Steak Tartar**, Asparagus, Quails Egg & Sourdough

**Heritage Tomato Salad**, Burrata & Truffle Dressing (V or Ve)

**Coquilles St. Jacques**, King Scallops with Pommes Aligot & Caviar

**Wood Pigeon**, Celeriac Purée, Lardons & Blackberry Sauce

For Main

**Fillet of Beef**, Winter Chanterelles, Spinach, Pommes Ponte Neuf, Black Truffle & Jus

**Monkfish**, Fennel, Celery, Mussels, Bouillabaisse Sauce & Caviar

**Chicken Supreme**, French Beans, Parmentier, Beetroot, Pomegranate & Pistachio

**Winter Mushroom Risotto**, Black Truffle & Parmesan (V or Ve)

Something Sweet

**White Chocolate & Baileys Cheesecake**, Granola Crumb, Raspberry Compote  
& Macaroon

**Warm Chocolate Lava Cake**, Caramel Ice Cream

**Apple & Butterscotch Martini**, Yoghurt Cream & Cinnamon Doughnuts

**Vanilla Panna Cotta**, Champagne Strawberries

To Follow

Selection of Continental Cheeses, Homemade Chutney & Biscuits

To Finish

Coffee & Chocolate Truffles

