



MENU 1

CANAPÉS, OLIVES, SPICED NUTS.

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A TASTING OF LOCH DUARTE SALMON (SMOKED SALMON SKINK, GRAVLAX, OUR SMOKED SALMON, SUSHI ROLL) LEMON DRESSING.

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CARPACCIO OF LOCAL VENISON, RASPBERRY DRESSING, FRESH RASPBERRIES, CRACKED PEPPER, MICRO SALAD.

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SHARP LEMON SORBET FIZZED WITH CHAMPAGNE

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FILLET OF BRAXTED BEEF, CREAMY POTATO GRATIN, MOREL AND TARRAGON CREAM, BUTTERED ASPARAGUS, PAPRIKA FLEURON.

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VANILLA BEAN CRÈME BRULE, PASSION FRUIT SYRUP, PASSION FRUIT SORBET.

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OUR CHOCOLATE TRUFFLES, LEMON MERINGUE PIES, CHOCOLATE FONDUE.

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## MENU 2

AMUSE BOUCHE AND CANAPÉS

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SEARED SCALLOP SALAD, PEA SHOOT SALAD, GAZPACHIO, TOMATO GRANITE, GARLIC CROUTONS.

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OUR SMOKED GRESSINGHAM DUCK SCENTED WITH ANIS, CINNAMON AND MIRRIN, WASABI, PICKLED VEGETABLE SALAD, SESAME SEED TUILLE.

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CHAMPAGNE WATER ICE WITH CRUSHED RASPBERRIES.

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MIGNON OF BRAXTED BEEF MIGNONETTE PEPPER AND THYME RUB FONDANT POTATO, PARSLEY AND HORSERADISH MASH, CARAMELISED SHALLOTS, WATERCRESS SALAD.

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GRATIN OF RED BERRIES, BLACKCURRANT SORBET, SUGAR CAGE TOASTED ALMONDS.

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OUR CHOCOLATE TRUFFLES, SHORTBREAD, BISCOTTI.



### MENU 3

#### AMUSE BOUCHE

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TARTARE OF HOME CURED HALIBUT AND SALMON, CHIVE CRÈME
FRAICHE, SEVRUGA CAVIAR, CITRUS OIL.

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OUR HICKORY SMOKED GOOSE BREAST, MULLED POACHED PEAR,  
RED WINE AND ORANGE SYRUP, TENDER SHOOT SALAD

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CHABLIS GRANITE WITH LEMON

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FILLET OF BRAXTED BEEF, BEEF TEA WITH HORSERADISH, BRAISED  
SAFFRON POTATO, ROASTED CELERIAC, THYME AND MERLOT JUS,  
PARSNIP CRISPS.

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CHOCOLATE ASSIETTE

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OUR CHOCOLATE BROWNIES WITH BITTER MOCHA DIP TRUFFLES  
AND DIPPED CAPE GOOSEBERRIES.