

Tuesday 3rd January 2017

Gourmet Tasting Menu

£80.00 per person

Artichoke Velouté with Shimeji Mushrooms and Truffle Oil

Beetroot Cured Salmon with Beetroot Sorbet

Butter Poached Ling with a Ragout of Beef and Baby Leeks from our Garden

Pressed Peasant and Foie Gras Terrine with Pease Pudding and Apple Puree

Parma Ham Wrapped Monkfish with Black Rice, Prawns and
Purslane with Roast Grelot

Carrot Sorbet

Seared Loin of Roe Deer with Acidulated Chocolate, Lightly Pickled
Raspberries, Braised Red Cabbage, Burnt Onion, Braised
Walnuts and Millefeuille Potatoes

Pressed Caramel Apple Terrine with Nut Crumble, Treacle
Crumb, Blackberries, Salted Caramel, Vanilla Ice
Cream and Black Berry Sorbet