

Three course menu for £75 per head.



Amuse-bouche

Tom yum goong and shichimi onigiri.



Starter course

Pan fried scallops with minted pea purée, clonakilty black pudding and crispy pancetta.

Venison carpaccio with a Dijon and herb crust, cubed beetroot, parsnip purée, baby pickled onions, beetroot purée and a micro herb salad

Spiced cauliflower with a celeriac purée, toasted almonds, pomegranate, pan-fried quails egg and fresh coriander.



Palette Cleanser

Lemon Sorbet



Main Course

Beef fillet wellington with a mushroom duxelles, spinach, dauphinoise potatoes, cabbage à la français and red wine chanterelle jus.

Half baked lobster with garlic and herb butter. Side dishes of thin sliced fennel salad with feta cheese pomegranate fresh oregano and a lemon citron dressing, homemade thin chips and a truffle aioli.

Pan fried loin of lamb with pommes anna potato, wild mushroom purée, glazed cubed celeriac and carrots with a trumpet wild mushroom jus.

Wild mushroom and black truffle ravioli with creamed leeks and soft boiled quail's eggs.



Desserts

Prosecco sparkling jelly with mixed fruits, lemon sorbet and popping candy.

Rhubarb and ginger sponge with butterscotch sauce and clotted cream.

Homemade profiteroles piped with a crème patisserie cream, topped with chocolate and toffee sauce and gold mint leaves.

