## **KITCHEN TABLE MENUS**



All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

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## **KITCHEN TABLE MENUS**

## THE ULTIMATE EXPERIENCE

Menu will be created by Chef on the day for guests to enjoy whilst gaining an intimate insight into the kitchen.

## (Sample menu)

Canapés and cocktail on arrival

• Wild mushroom and truffle soup with sautéed foie gras • Cornish crab salad with shaved English apples and Mary Rose dressing • Salt baked sea bass with girolle fricassée and shellfish bisque • Selection of cuts from the Josper Grill with seasonal garnish and a selection of sauces • English and Irish cheeses with chutney and fruit bread • Lemon and yoghurt sorbet with passion fruit jelly

Baked Alaska flambé with raspberry coulis

Coffee and petit fours



£135.00 per person

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