

AUTUMN PRIVATE DINING MENU

2024

£65

STARTERS

Loch Duart salmon gravadlax
potato, horseradish salad

Potted ham hock terrine
stone fruit chutney, sourdough

Wild mushroom croustillant
roasted hazelnuts, goat's cheese, caramelised onions (V)

Orkney scallops, baked in shell
Provençal, herbed crust

MAINS

Crispy Seabass Pavé
Champagne bourride, salt marsh sea herbs

Chicken sauté Lyonnaise
wild mushrooms

Pumpkin, puy lentil and cauliflower lasagne
kale brassica, confit shallots (Vg)

Confit duck leg
petit pois "à la Française"

DESSERTS

Vanilla crème brûlée

Gateau of rich chocolate
forest noire

Selection of cheeses
grapes, crackers & chutney

CAFÉ FILTRE, PETIT FOURS

*Some dishes may contain nuts - please tell us if you have any allergies
Menus are subject to change due to seasonality and product availability*

AUTUMN PRIVATE DINING MENU

2024

£75

STARTERS

Foie gras duck liver & green peppercorn terrine
toasted brioche

Cornish crab, fennel, endive and red pepper hummus
lemon and virgin olive oil

Confit Loch Duart salmon
beetroot, potato, horseradish salad

Isle of Wight tomato and red onion tarte tatin
roasted pine nuts & crumbled feta (V)

MAINS

Le Poulet en Cocotte
Girolle mushrooms, celeriac fondant

Pot au feu of lamb rump
baby carrots, turnips, pommes fondant

Beef filet Tournedos "Rossini"
seared foie gras, wild mushroom & truffle jus (£10 supplement)

Wild Halibut fillet
braised clams, fennel, lemon beurre

BBQ 'd cauliflower steak
toasted quinoa, wild rice couscous salad pomegranate molasses, almonds (Vg)

DESSERTS

Vanilla crème brulee
sablé Breton

Apple Tarte Tatin
pouring cream

Nougat parfait caramelised hazelnut
raspberry essence

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