



# CHEF'S TABLE

## *Christmas Sample Menu*

*This is a sample menu and subject to change with the latest seasonal produce. Menu available for up to 14 people.*

### S T A R T E R S

#### **Salt Baked Heritage Beetroot**

Goat's Curd, Hazelnut, Aged Balsamic

#### **Spiced Hereford Antrim Beef Tartare**

Oyster Cream, Nori, Carlingford Tempura

#### **Landes Foie Gras Torchon**

Peach, Sicilian Pistachio, Brioche

#### **Line Caught Mackerel Sashimi**

English Mustard, Cucumber, Dill

### M A I N C O U R S E S

#### **Clarence Court Duck Egg**

Cauliflower Mushroom, Smoked Potato

#### **Wild Cornish Monkfish**

Italian Courgettes, Elderflower Hollandaise

#### **Rack of Daphne's Welsh Lamb**

Mauve Aubergine, Smoked Tomato

#### **Fillet of Hereford Irish Beef**

Scottish Girolles, Smoked Bone Marrow Béarnaise

### D E S S E R T S

#### **Vanilla and Sherry Vinegar Crème Caramel**

Bigarreau Cherry, Sicilian Pistachio, Lovage

#### **Valrhona 40% Jivara Mousse**

Espresso, Popcorn

#### **Exotic Fruit Pavlova**

Coconut, Lime, Lemon Balm

#### **Selection of Two British Cheeses from The Trolley**

Chutney, Fruit, Crackers

£ 1 0 0 P E R P E R S O N

*For food allergies and intolerances please alert your server. Game may contain lead shot  
A discretionary 15% service charge will be added to your bill.  
Prices are VAT inclusive.*