

AMUSE BOUCHE

Ibérico Ham & Manchego Cheese Croquette
Roasted Garlic Aioli with Ham & Chilli Jam

STARTERS

Fettuccini Cacio e Pepe (v)
black truffle, Pecorino cheese

Cornish Crab Doughnuts
brown crab hot sauce, Oscietra caviar

Seared Tuna Sashimi
*jalapeno miso, salted cucumber, yuzu
soy dressing*

Vitello Tonnato tuna dressing,
tomato, capers & olive oil

MAINS

Hand Rolled Potato Gnocchi
*wild broccoli, fried Brussels sprouts, garlic, chilli, lemon butter sauce
36 month Parmesan & truffle*

Whole Grilled Dover Sole
Meunière sauce

Organic Duck Breast
Braised Duck Sausage, beetroot, black berries, citrus sauce

Dry Aged Beef Wellington
rich bone marrow sauce

SIDES FOR THE TABLE
truffle mash & winter greens

DESSERT

Winter Berry Cheesecake
whipped vanilla cream cheese, mulled berry compote, ginger biscuit base

Vanilla Crème Brûlée
fresh blackberries, blackberry gel & mint

Black Forest Mousse
72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut

British & French Cheeses
grapes, quince & biscuits

PETIT FOUR

Macarons Selection

£160 Per Person