

Starters

Goats Cheese & Rainbow Beetroot Red Velvet, Fig & Green Chilli Jam (v)
Wild Mushroom & Potato Terrine, Mushroom Emulsion (v)
Spiced Duck Breast, Roasted Cauliflower, Peach, Port Reduction
Wood Pigeon, Toasted Chestnuts, Pickled Girolle Mushroom, Madeira Jus

Main Plates

Wild Rabbit Roulade, Crispy Chicken Skin, Smoked Garlic Puree, Toasted
Hazelnuts, Dark Chocolate & Chilli Reduction
Chicken Supreme, Crushed New Potato & Kale Cake, Wild Mushroom Jus
Roast Baby Pumpkin, Black Quinoa, Caramelised Carrot & Parsnip Piccolo,
Rainbow Chard (v/vegan)
Sea Bass, Saffron Potato, Baby Brown Shrimp, Lemon & Mint Beurre
Blanc, Swedish Caviar

Desserts

Pineapple Tart Tatin, Coconut Ice Cream
Sticky Toffee Pudding, Stem Ginger Ice Cream
White Chocolate & Wild Berry Iced Parfait



3 COURSE SET MENU

This is a sample menu and subject to seasonal change. Your event manager will confirm your final menu with you on booking confirmation