

KITCHEN TABLE MENUS

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THE EXPRESS EXPERIENCE (Sample Menu)

Grey Goose Le Fizz cocktail and canapés

Amuse-bouche

Scallop ceviche, truffle, yuzu, caviar

Cumbrian beef tataki, aubergine & peanut satay,
smoked ponzu

Smoked lamb, lamb saddle, birch glazed belly,
cucumber pickle, mint

Pre-dessert

Lemon meringue pie, passion fruit sorbet

Tea/coffee and petit fours

£105 per person

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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THE ORIGINAL EXPERIENCE (Sample Menu)

Champagne and canapés

Amuse-bouche

Scallop ceviche, truffle, yuzu, caviar

Cumbrian beef tataki, aubergine & peanut satay,
smoked ponzu

Foie gras mousse, Sauternes, smoked duck, almonds

Carabineros, a la Plancha

Smoked lamb, lamb saddle, birch glazed belly,
cucumber pickle, mint

Pre-dessert

Lemon meringue pie, passion fruit sorbet

Tea/coffee and petit fours

£125 per person

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KITCHEN TABLE MENUS

THE GREY GOOSE EXPERIENCE (Sample Menu)

Grey Goose fountain and canapés

Amuse-bouche

Scallop ceviche, truffle, yuzu, caviar

Cumbrian beef tataki, aubergine & peanut satay,
smoked ponzu

Foie gras mousse, Sauternes, smoked duck, almonds

Carabineros, a la Plancha

Smoked lamb, lamb saddle, birch glazed belly,
cucumber pickle, mint

Cosmopolitan jelly made with Grey Goose

Lemon meringue pie, passion fruit sorbet

Tea/coffee and petit fours

£150 per person

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.