

ALLERGENS

Menus Winter 2016

1. Cereals containing gluten	6. Soya beans	12. Sulphites
2. Crustaceans	7. Milk	13. Lupin
3. Eggs	8. Nuts	14. Molluscs
4. Fish	9. Celery	
5. Peanuts	10. Mustard	
	11. Sesame	

Allergens	1	2	3	4	5	6	7	8	9	10	11	12	13	14
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Menu A

Cèpe velouté with truffle crème fraîche and caramelised onion tart (V)	●						●		●			●		
Roast pheasant with confit leg, Brussels sprouts choucroute							●		●	●		●		
Caramelised apple, streusel biscuit, Granny Smith sorbet, blackberry and maple syrup	●						●	●						

Menu B

Ballotine of partridge and foie gras, apple purée with pickled girolles							●							
Roasted pavé of salmon, brioche-crusted endive, prosciutto di Parma and fig	●			●			●		●			●		
Salted caramel tart with buttermilk Chantilly cream	●		●				●							

Menu C

Pavé of salt cod with lightly curried cauliflower purée, golden raisins, coriander and lime				●			●			●				
Venison Wellington with glazed quince and roasted Japanese artichoke	●		●				●							
Chocolate and ginger crèmeux with passion fruit and banana sorbet			●				●							

Menu D

Cured and charred mackerel, compressed melon and dashi reduction	●			●		●								
Glazed salsify and Scottish chanterelles, smoked butter and parsley crumb	●						●							
Smoked eel, poached egg, sweetcorn and bacon			●	●			●							
Roast wild duck, lentils, celeriac and charred clementine purée							●							
Citrus with lemongrass jelly and sable crumble	●						●							

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Chef's Selections

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Garden														
Seasonal truffle risotto (V)							●		●			●		
Seasonal truffle risotto with Alba truffle (V)							●		●			●		
Salt-baked beetroot, caraway and horseradish (V)	●						●			●				
Heritage potatoes with baked Vacherin, hazelnuts, apple and whey (V)							●	●		●				
Wild mushroom macaroni, butternut and sage (V)	●		●				●		●	●				
Sea														
Seared pavé of brill, brassicas, beurre noisette and trompette tapenade				●			●							
Pan-fried scallop, pavé of cauliflower, Welsh rarebit and caper dressing	●						●		●	●		●		●
Grilled mullet with squid ragù, artichoke and black garlic				●			●			●		●		●
Land														
Braised neck of pork, sweet potato, plum and almond crumble	●						●	●				●		
Grilled and glazed rib of beef, crisp parsley root cannelloni and thyme jus	●						●			●		●		
Lamb suet pudding, grilled fillet, heritage carrots and capers	●						●		●	●		●		
Dessert														
Baked custard with gingerbread crumb, poached quince and Earl Grey sorbet	●		●				●							
Vanilla rice pudding with preserved cherries							●							
Charred pumpkin cream, chestnut biscuit and maple syrup	●		●				●	●						

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Canapés

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Menu 1														
Wild mushroom sushi with crispy shiitake (V)	●					●					●			
Smoked-salmon rillettes with celeriac and horseradish			●	●			●							
Butternut squash tart with savoury pine-nut praline (V)	●						●	●						
Gorgonzola, rocket and Parma ham wrap with pear purée							●							
Venison toast, quail's egg and truffle	●		●											
Crisp panisse, broccoli, chilli and garlic with seasoned yoghurt							●							
Thai pork croquette with radish and sriracha	●			●				●		●				
Kedgeree filo roll with curry mayonnaise	●		●	●			●			●				

Menu 2														
Truffle-stuffed gougère (V)	●		●				●							
Seared tuna, confit potato with olive saffron aioli			●	●										
Beef carpaccio and vegetable roll, soy sauce and wasabi	●					●			●	●	●			
Crisp artichoke with whipped brie and hazelnut (V)							●	●						
Spiced cauliflower, caper and raisin dressing with pomegranate powder (V)														
Lamb pastille with feta, red onion, parsley and mint	●						●							
Squid ink bun with chilli prawn and salt and pepper squid	●	●		●										●
Fish pie with creamed potato and dill oil	●		●	●			●		●	●		●		

Menu 3														
Aubergine wrap with cashew nut hummus (V)								●						
Crab cocktail in crisp brioche with avocado and lemon	●	●	●				●							
Game sausage roll, black garlic and thyme	●													
Charred smoked eel with apple, caviar and watercress				●										
Osso bucco arancino, roasted sweetbread and gremolata	●		●				●			●				
Mushroom tortellini with truffle emulsion (V)	●		●				●							
Scallop and prawn wonton with black rice vinegar	●	●				●						●		
Ploughman's bread box with crisp celery and pickle (V)	●		●				●		●					
Chocolate brownie bite and spiced orange gel	●		●				●							
Apple crumble marshmallow	●		●				●							

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Christmas Menu

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Wild mushroom velouté with cèpe blinis and truffle shavings (V)	●		●				●		●	●				
Poached oysters with cucumber linguini and Champagne sabayon			●				●					●		●
Ham, foie gras and chicken terrine with lentil gribiche and pear purée									●	●				
Gin-cured salmon with beetroot, crème fraîche and caviar				●			●							
Ballotine of turkey, confit leg with apple, sage and bread sauce	●						●		●	●		●		
Roast goose with oatmeal, fig and goose sausage with sprout leaves	●		●				●		●	●		●		
Butter-roasted pavé of monkfish, sauce soubise, Alsace bacon and sauce lie de vin				●			●		●	●		●		
Beef Wellington, creamed parsnips and black cabbage	●		●				●					●		
Truffle brie with quince paste and toasted hazelnut bread	●						●							
Classic Christmas pudding with The King's Ginger ice cream and whipped Brandy butter	●						●					●		
Chocolate and orange opera with clementine leaf ice cream	●		●				●					●		
Baked custard with gingerbread crumb, glazed fig and blackberry with mulled wine gel	●		●				●					●		
Mini mince pies	●	●					●	●						