

À la Carte menu

£65.00 per person ~ starter and main

£80.00 per person ~ including dessert

Option 1) Select one starter and one main course to be enjoyed by all your guests.

Option 2) Create your menu by selecting three starters and three main courses allowing your guests a choice on the day.

À la Carte Starters

67° Octopus/Squid Ink/Piquillo Pepper/Spring Onion

Isle of Mull Scallops/Yuzu/Celeriac/Périgord Truffle

BBQ Suckling Pig/Smoked Eel/King January Cabbage

Les Escargots de Ma Mere au Vin Rouge et Tomate

Fois-Gras "Au Torchon"/Cacao/Calamansi/
Cacao and Lavender Brioche
(Supplement 15.00)

Main Courses

Cornish Red Mullet/Potato Spaghetti/Coconut and Saffron

Turbot/Spinach/Langoustine/Belper Knolle/
Blanquette of Scottish Langoustine

Saddle of Venison/British Pumpkin/Pain d'Epice/
Poivrade

French Squab Pigeon/Shallots/Fondant/
Blackberries/
Confit Leg and Hay/Douglas Fir Smoked Sabayon

Braised Short Rib and Grilled Rump of Beef/Burned Salsify/Black Curry

Vegetarian à la Carte Starters

Cauliflower Couscous/Yuzu/Kale/Sea Purslane

Jerusalem Artichoke/Sauternes/Shimiji/
Pain d'Epices

Main Courses

Organic Spelt Risotto/Wild Mushrooms/
Périgord Truffle

Raviolo of British Pumpkin/Beurre Noisette/
Sage/Olive Oil

Desserts

Clementine/Citrus/Swiss
Meringue/Vanilla

Chocolate Pavé/Chilli/
Stem Ginger

Citrus Cremeux/
Hazelnut/Feuillantine/
Meringue à la Française

Mango Parfait/
Coconut/Malibu

Farm House Cheeses