



Chef's Menu

£145.00 per person

The Chef's Menu is for the whole table and requires a minimum 3 hours for service.

~ menus are subject to change

Canapés

Amuse Bouche

Smoked Velouté/Potato Spaghetti/Royal Oscietra Caviar

Foie-Gras "Au Torchon"/Kumquat/Calamansi/
Cacao and Lavender Brioche

BBQ Suckling Pig/Smoked Eel/King January Cabbage

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

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

Cheese Board

Millefeuille/Mouneyrac Apples/Liquorice/Celery

Mango Parfait/Coconut/Malibu

Coffee and Petits Fours

For a real treat, enjoy the accompanying wine flight where wines are selected by the sommelier to complement each course

Choose between:

World Tour Wine Flight

8 wines from around the world

£99.00 per person

Exclusive Wine Flight

8 premium wines

£145.00 per person