



TASTING MENU - suggestions

Listed below are some suggestions for you to choose from for your multi course tasting menu. The price you pay depends on the number of courses you choose and the choice of ingredients, but they are usually in the region of £60 to £100 per person (minimum six people)

Our Maitre D can pair each course with a delicious wine* to compliment your food which will make your experience that extra bit special!

Please also see our Main menu for more options and there will also be seasonal/themed options

NON-MEAT

Marinated beetroot with whipped goat's cheese, a beetroot dressing and a scattering of walnut granola

Twice baked gruyere & bacon souffles in a creamy sauce

Twice baked cheddar/parmesan souffles with salad & walnuts/apple/pomegranates (lighter option than above)

Mixed garlic mushrooms with Emmental cheese

Caesar salad in a parmesan basket

Roasted butternut squash risotto (other risotto options available)

Goat's cheese coated in panko breadcrumbs served with a tomato salsa & honey drizzle

Croquetas with a zingy apple & chilli chutney (other flavours available)

Burrata with chargrilled grapes and basil

Goat's cheesecake with red onion jam

Gratin of roasted butternut squash, leeks, sweetcorn and hazelnuts with a cheese cream sauce

Onion martini with a Comté foam & crispy bacon

Various tartlets in a crisp pastry served with salads (many options available)

Seasonal soups & veloutés including Jerusalem artichoke

Pasta and gnocchi dishes including Caesar Malloreddus

FISH

Gravadlax with pickled cucumber with florets of cauliflower in a horseradish sauce

Crispy prawns with Asian vinaigrette & vegetable salad

Langoustine with caviar, citrus and melba toast

Tempera Miso Cod with Seaweed

Cod with Creamy Herb Sauce

Monkfish with tomato, ginger & garlic

Crab & Prawn Ravioli in Seafood Bisque

Prawn Puri

Poached Lobster Risotto

Salmon Tartare with crème fraîche and dill vinaigrette

Seabass ceviche with Aji Amarillo

Tian of crab, avocado & plum tomatoes (can replace crab with lobster or prawns)

Teriyaki and Coriander Salmon with Cucumber Salad

Endless Cod, Salmon, Monkfish dishes available

MEAT /POULTRY & GAME

Teriyaki Beef with Pickled Vegetables
Duck Confit in panko, pan fried with a Butternut Squash Velouté & Soy Jelly
Pancetta-wrapped organic chicken breast with a tomato, pine nut & basil stuffing
Roasted Quail in a tomato & tarragon dressing
Beef Carpaccio
Steak Tartare with nori, parmesan and melba crumb
Crispy Chilli Beef with garlic fried rice
Tender pink herb coated lamb fillet with peas, shelled broad beans & smoked bacon
Pork Belly with apple purée
Crispy Duck & Watermelon Salad
Duck à l'orange

SWEET /CHEESE

White Chocolate Parfait with passion fruit sauce
Pear & Amaretto Cheesecake
Strawberry Jelly Puree with Elderflower Yoghurt and Sesame Biscuit
Lemon Posset with Raspberries
Ultimate Chocolate Mousse

Cheeses with aged balsamic, truffle honey and fruits

*conditions apply

These dishes are examples only we can design a unique, bespoke menu to suite your taste so everyone enjoys everything! As the seasons change, so will the options!
Food intolerances/dislikes are always taken into consideration, and we try to accommodate and adapt our menus as closely as possible, or offer alternatives.