CANAPÉS

One of each per person

Smoked salmon blini, lemon crème fraîche & dill

Crispy confit duck croquette, damson ketchup

Lincolnshire Poacher gougère, whipped cheese & chives

FRESHLY BAKED BREAD

Warm bread rolls with whipped butter

STARTERS

Jerusalem artichoke velouté

Truffle crème fraîche, crispy artichoke, toasted hazelnuts

Chilled Native Lobster

Little gem, lemon & tarragon mayonnaise, caviar

Beef Tartare

Shallots, capers, chives, free-range egg yolk, toasted sourdough

Duck Liver & Port Parfait

Damson chutney, toasted brioche, sea salt butter

SORBET

Lemon & champagne sorbet

MAIN COURSES

Beef Wellington

Wild mushroom duxelles, Serrano ham, golden butter puff pastry, dauphinoise potatoes, buttered Savoy cabbage, red wine jus

Woodland Mushroom & Chestnut Pithivier (V)

Spinach, golden butter puff pastry, pommes maxim, winter greens, vegetarian truffle & Madeira jus

Spiced winter cabbage, glazed baby carrots, potato pavé, orange jus

Whole Dover Sole

Brown shrimp, lemon & parsley butter, hand-cut duck fat pommes frites, buttered spinach

Venison Loin

Parsnip purée, cavolo nero, fondant potato, pickled blackberries, port jus

DESSERTS

Warm Chocolate Fondant

Pistachio ice cream, sour cherry compote

Crème Caramel

Armagnac soaked prunes, crisp almond tuile

Lemon & Limoncello Tiramisu

Lemon mascarpone, limoncello-soaked sponge, fresh lemon zest

Selection of British Cheeses

Artisan biscuits, quince jelly

To Finish

Coffee and handmade petit fours

