TASTING MENU

An exclusive private dining experience

Amuse-Bouche

Choose one

Beef en Croûte
Crisp filo pastry, mushroom duxelles and seared beef

Parmesan Shortbread
Wild mushroom and truffle pâté

Starters

Choose two

Seared King Scallops
Black pudding, Granny Smith apple and cider foam

Fresh Mushroom & Chive Pasta
Poached asparagus and sparkling wine cream sauce

Duck Confit
Golden potato rösti, blackberry sauce and peppery watercress

Sorbet

Choose one

Strawberry & Lime Granita

Gin & Tonic Granita

Main Courses

Choose two plus one vegetarian option

Prime Fillet of Beef
Sweet onion purée, Madeira sauce, pommes Anna and charred broccoli stems

Local Lamb Loin
Potato purée, pickled shallots, red wine sauce and broad beans with tarragon butter

Pan-Roasted Monkfish
Thermidor sauce, salmon caviar, buttered spinach and marquise potato

Lemon & Almond Halloumi
Red pesto coulis and herbed giant couscous

Pre-Dessert

Choose one

Apple Crumble & Clotted Cream

Lemon Meringue Pie

Desserts

Choose two

Chocolate Marquise
Raspberry mousse, pistachio tuile and raspberry sherbet

Sticky Toffee Pudding
Salted caramel sauce and vanilla bean ice cream

Vanilla Semifreddo
Pistachio crumb, warm dark chocolate sauce and raspberry gel

Cheese

Lincolnshire & French Cheese Selection
Crackers, fruits and chutney