

# Amuse Bouche

24 Hour Braised Blade of Beef, Pickled Wild Mushroom, Bordelaise Jus

### Starter

Poached Lobster & Salmon Terrine with Dill, Pickled Cucumber, Samphire Citrus & Herb Vinaigrette

### Sorbet

Gin & Tonic Sorbet with Mint & Cucumber

#### Main

Seared Fillet of Beef, Wild Mushrooms, Roasted Celeriac Smoked Garlic Potato Puree, Bordelaise Sauce

Baked Fillet of Sole, Warm Potato Salad with Capers, Lemon & Dill Seared Scallop Saffron & Champagne Sauce

Corn Fed Chicken Breast, Croquet of Confit Leg Barley & Herb Risotto Steamed Broccolini with Chestnut

Glazed Baby Beets Lyonnaise on Puff Pastry Tart, Aged Balsamic Watercress & Walnuts

# Dessert

Chocolate Fondant, Soil, Pistachio Ice Cream

Forest Berry Cheesecake, Wild Strawberry Ice Cream, Fruit & Vanilla Compote
Selection Of Cheese, Celery, Grapes & Spiced Fruit Chutney with Biscuits

Coffee Panna Cotta, Caramelised Nuts, Chocolate & Honeycomb

£90 per person