

Glass of NV Billecart-Salmon 'Brut Réserve' Brut Champagne on arrival



AMUSE BOUCHE

Devonshire crab doughnut & citrus mayo
Parsnip & vanilla Wellington (pb)

STARTERS

Oven-roasted celeriac & hazelnut soup
shaved winter black truffle & celeriac chips (pb)
Citrus-cured Chalk Farm trout
salmon mousse scotch quail egg & pickled cucumber
Aylesbury duck breast
Duck leg bonbons, pickled cranberries & horseradish
Baked Jersey rock oyster
Champagne & seaweed cream, borage & black caviar
Root vegetable terrine
butternut squash chutney, chestnut & apple (pb)

MAINS

Pan-seared stone bass
Jerusalem artichoke, brown shrimps & seafood bisque
40-day aged native rare breed sirloin steak
slow-roasted grelot onion, triple-cooked chips, watercress & bone marrow butter
Rolled Castlemead chicken
braised red chicory, black truffle & wild mushrooms
Norfolk lamb Wellington
haggis, spinach, heritage carrots & pistachios
Pearl barley & vegetable hotpot (pb)
green sauce & lentil puff

PRE-DESSERT

Calvados toffee apple firework popping candy

DESSERT

Blackberry trinity cream
clotted cream
Lemon & quince posset
Prosecco sorbet
Hot chocolate brownie
pecan salted caramel & ice cream
Caramelised Braeburn apple tart (pb)
apple & cinnamon sorbet
Cheese board selection
date chutney & sourdough crisp

Tea & coffee served with Armagnac chocolate truffle

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