

Early Dinner

6 - 7pm



Lasagne of Dorset crab, beurre Nantais & pea shoots

Salad of wood roasted heritage beetroot, whipped goat's curd & candied walnuts

Cured Loch Duart salmon, fennel, avocado purée, ruby grapefruit, oscietre caviar

Mosaic of Bresse chicken, foie gras, leeks & sauce gribiche

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Risotto of Périgord truffles & Jerusalem artichokes

Filet of Cumbrian beef, braised ox cheek, potato mille-feuille & cèpes persillade

Steamed fillet of wild halibut, lobster linguine, Champagne velouté & sea vegetables

Suprême of Landes guinea fowl, herb gnocchi, baby leeks & rosemary emulsion

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Prune D'Agen & Armagnac parfait

Apple tarte Tatin & Normandy crème fraîche

Brie de Meaux, Winter truffle, walnut & raisin bread

Clementine & Valrhôna chocolate soufflé

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Tea, coffee & petits fours

£70 per person

Menus are subject to market changes. Please let us know of any allergies or dietary requirements. An optional gratuity of 12.5% will be added to your bill. Full payment of the menu is required at the time of the booking and is non-refundable.



Gala Dinner

8.30 - 10pm



Champagne & Canapés

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Lasagne of Dorset crab, beurre Nantais & pea shoots
2017 Pinot Blanc, Bruno Sorg, Alsace

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Mosaic of Bresse chicken, foie gras, leeks & Winter truffle
2016 Macon Loche En Pres Foret, Clos des Rocs

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Steamed fillet halibut, lobster linguine, Champagne velouté & sea vegetables
2017 Jurançon Sec, Domaine Lapeyre

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Fillet of Cumbrian beef, braised ox cheek, potato mille-feuille & cèpes persillade
2011 Château Gombaude-Guillot, Pomerol

or

Suprême of Landes guinea fowl, herb gnocchi, baby leeks & rosemary emulsion
2016 Ladoix 'Les Briquottes', Domaine Perrin, Burgundy

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Brie de Meaux, Winter truffle, walnut & raisin bread
NV Extra Dry White Port, Quinta de la Rosa, Douro

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Apple tarte Tatin & Normandy crème fraîche
2007 Rivesaltes Ambré, Chez Jau, Roussillon

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Tea, coffee & petits fours

£195 per person | £265 with wine pairing

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