

Starters

Roast Breast of Wood Pigeon Celeriac Purée, Crisp Pancetta, Micro Leaf Salad	Eight Pounds and Fifty Pence
Champagne Poached Oysters Saffron Linguini, Caviar	Twelve Pounds
Terrine of Chicken "Shakizia" Aubergine Mousse, Orange and Leek Salad	Nine Pounds and Fifty Pence
Tian of Roasted Autumn Vegetables Butternut Squash Purée, Cepe Sauce, Root Vegetable Crisps	Nine Pounds
Tortellini of Lobster Langoustine Risotto, Shellfish Foam	Eleven Pounds
Honey Roasted Parsnip Mousse Caramelised Chestnuts, Parsnip Crisps, Dressing of Apple	Nine Pounds

Main Courses

Roast Loin of Venison Fondant Potato, Curly Kale, Mulled Wine Pear, Juniper and Chocolate Sauce	Twenty Eight Pounds
Szechuan Peppered Beef Fillet Black Bean Braised Shin, Plum and Five Spice Purée, Oriental Sauce	Twenty Nine Pounds
Roasted Partridge Jerusalem Artichoke Mousse, Seared Foie Gras Confit Autumn Vegetables, Sage Butter	Twenty Eight Pounds
Pavé of South Coast Codling Celeriac Gratin, Wilted Mache Salad, Caramelised Salsify, Lamb Sweet Breads	Twenty Five Pounds
Potato Scaled Fillet of Halibut Caramelised Endive, Fennel Chutney, Cider Sauce	Twenty Six Pounds and Fifty Pence
Walnut and Blue Cheese Gnocchi Rosemary Foam, Sun Blush Tomato, Roquette Salad	Twenty Pounds
Potato and Celeriac Rosti Poached Duck Egg, Spinach Purée, Celeriac Crisps, Béarnaise Sauce	Nineteen Pounds and Fifty Pence

Desserts

Hot Chocolate and Blue Cheese Fondant Port Sorbet, Caramel Tuille	Eleven Pounds
Pistachio Crumble Star Anise Mousse, Raspberry Sorbet and Coulis	Nine Pounds Fifty Pence
Strawberry and Tomato Compote Mascarpone Cream, Peppered Basil Sorbet	Eight Pounds
Warm Almond Cake with a Liquid Centre Lime Macaroon, Cherry Sorbet	Nine Pounds
Crispy Praline Bavaois Caramel Ice Cream, Toffee Sauce	Ten Pounds
Selection of English Cheeses Crisp Celery, Quince Jelly, Homemade Fruit Chutney, Biscuits	Nine Pounds

A suggested service of 12.5% is added to all bills of which payment is entirely at the discretion of our guests