



## G O U R M E T M E N U

*£50 per person*

*Add wine pairing - £20 per person*

*Chef's amuse bouche*



*Rabbit & olive pâté with sweetened  
peppers & parsley dressing*

**or**

*Duo of salmon - poached & smoked  
with pea, mint & shallot salad*



*Herb crusted fillet of sea bass with  
buttered spinach & chive cream*



*Breast of pheasant with chestnuts,  
chicory tarte tatin & glazed carrots*

**or**

*Fillet of beef, braised ox cheek fritter,  
red wine shallots & garlic butter*



*Salted caramel millionaire's chocolate shortbread  
- butterscotch cremeaux, malted milk ice-cream*

**or**

*Passionfruit cheesecake - Jamaican  
ginger cake crumb, mango sorbet*