



6 Courses £35.00pp

VELOUTÉ (V/GF)
parsnip, sour cream

CURED SALMON (GF)
pink peppercorns, cucumber & gin

CHICKEN BALLOTINE (GF)
wild mushrooms, confit garlic

BRITISH BEEF MEDALLION
red wine, balsamic, roasted roots

CHAMPAGNE SORBET (GF)
candied fruits

DARK CHOCOLATE GANACHE (GF)
mascarpone & orange

**vegetarian option available on request*