

'Celebrate Food Week' - Seasonal Tasting Menu

6th – 12th November

£70 per person

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Champagne and canapés

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Confit rabbit and cranberry rilette
Thyme biscuit, orange segments

Venison liver and foie gras parfait
Focaccia bread, spiced apple compote

Seared fillet of wild seabass
Cauliflower purée, cauliflower fritter, curried almond dressing

Roasted breast and braised leg of local mallard
Pommes Anna, garden kale, candied cherries, port jus

Home-smoked Colston Bassett Stilton
Balsamic jelly, apricot biscuit

Champagne and apple jelly

Bitter chocolate tart, salted caramel ice cream

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