

Howard's House

Tasting Menu £80.00 Per Person

Seasonal amuse bouche

Scallop ceviche, lime, lemon balm, horseradish

Ballantine of quail, golden raisins, Jerusalem artichoke, verjus

Champagne and clementine sorbet

Pot roasted breast of guinea fowl, Savoy cabbage, morels, salsify, juniper berry jus

Baked crottin, honeycomb

Passion fruit and chocolate chilled fondant

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Tea/coffee, petits fours
£5.50 per person

We kindly request that the whole table orders the tasting menu

