

'Celebrate Food Week' - Seasonal Tasting Menu

19th – 25th November

£75 per person

Champagne and canapés

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Seasonal amuse bouche

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*Terrine of local pork, pigeon, smoked bacon, sage and apricot
Damsion jam*

*Pan-seared Lyme Bay scallops, Laverstoke Park black pudding
Garden cauliflower purée*

*Creedy Carver duck breast, confit leg
Braised red cabbage, orange jus*

*Rosary goat's cheese, Quince Farm honeycomb
Home-baked oat cookie*

Chef's pre-dessert

*Orchard apple tarte Tatin, Somerset Cider Brandy
Salted caramel ice cream*

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Tea/coffee, petits fours