



*All prices include a selection of canapés,  
and homemade country bread with smoked salted butter.*

*2 course set menu - £72*

*3 course set menu - £90*

## TO START

### **Potimarron soup**

Fresh grilled chestnut, croutons and hazelnuts

### **Foie gras terrine**

Toasted brioche and chutney figs

### **Scottish scallops**

Crushed celeriac, crispy skin and Truffle chicken jus

## TO FOLLOW

### **Cod ballotine**

Crushed celeriac, crispy skin and Truffle chicken jus

### **Turkey “à la royale”**

Gnocchi, chestnut purée and truffle jus

### **Challand duck**


Red cabbage purée, perfect carrots and pickled mustard


### **Risotto**


Carnaroli rice with fresh truffle and aged parmesan


## Sides Extra £8


 Vegetable moussaka

 Cauliflower gratin

 Supplement of fresh black truffle £6 per gram

 Smoked mashed potato

 Baby spinach & curry piquillos

 Winter salad

## TO FINISH

### **Baba**

Orange marmalade and yuzu cream

### **Mille feuille**

Crunchy puff pastry, chestnut parfait and mandarin reduction

### **Cheese**

Cheese selection served with homemade crackers and grapes

 - suitable for vegetarian

*. For dietary requirements, please speak to our team who will be happy to assist.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill*