

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

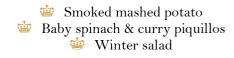
Challand duck

Red cabbage purée, perfect carrots and pickled mustard

RisottoV

Carnaroli rice with fresh truffle and aged parmesan

Sides Extra £8



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

V- 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