

# Menu

## ***Canapés***

Guinea fowl ballontine, wild mushroom, truffle cream & pancetta

Black pudding & apple bon bon with crackling crumb

Ras-el-hanout marinated candy floss prawn with saffron and lime yoghurt

Black sesame seed cone filled with artichoke puree, quince jelly & truffle shavings

Parmesan gnocchi, onion puree & semi dried cherry tomato

## ***Amuse Bouche***

Gin and cucumber granite with lime & mint salsa

## ***Starters***

Crab salad with pickled black radish, beetroot bavarios, apple sticks, dill and fennel vinaigrette

Burrata cheese, heirloom tomato, dehydrated olives, fuschia crisp and basil oil (v)

## ***Mains***

Slow-cooked daube of hereford beef, rosemary infused dauphinoise potatoes, green beans, chanterney carrots, jerusalem artichoke puree, port jus

Chestnut ravioli, brasied creamy leeks, baked ricotta, micro basil salad (v)

## ***Desserts***

Lemon meringue tart, chantilly cream & blackberry compote

## ***Late-night snacks***

Bacon baps served with a selection of sauces

Free range scrambled egg and slow roasted cherry tomato rolls

Cumberland sausage and red onion chutney served in a ciabatta roll