

1610 Food Design
Head Chef - Scott Whitehead

22nd November 2018 @ Jays Delicatessen

Amuse Bouche

Beetroot Textures

Apple, walnuts, pickled shallots

Roasted Hake

Jerusalem artichoke, wild mushrooms, brown butter hollandaise

Roasted Pheasant Breast

Spiced pheasant croquette, caraway roasted cabbage, pheasant and pomegranate jus

Wheathampstead Hedgerow Parfait

Crab apple & sloe sorbet, rosehip syrup