



## Q Live Presents Judith Hill

Tuesday 15<sup>th</sup> January

3 courses with a glass of Champagne £48

### Starters

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Searred Scallop, oyster beignet, oyster emulsion, dill compressed cucumber, lemon gel

Beef tartare, soft quail egg, black autumn truffle, wood sorrel, toasted sourdough

Spiced cauliflower velouté, haddock brandade, oscietra caviar, coriander cress

Agave and harissa glazed baby aubergine, pomegranate, pulses tabbouleh, whipped coconut cream

### Mains

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Fillet of Hereford beef, blackened leek, pomme mousseline, wild mushrooms, bordelaise jus

Roast Guinea fowl, celeriac textures, trompette mushrooms, jus gras

Roast fillet of Atlantic cod, razor clams, chorizo, olive caramel, piperade

Pumpkin and red wine risotto, toasted almonds, stilton, amaretto froth

### Sweets

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Lemon Sherbet

Chocolate marquise, griottine

Raspberry & Hibiscus white chocolate parfait

Cheese trolley, quince jelly, fruit and nut crackers

***Food allergies and intolerances before ordering please speak to our staff about your requirements.***

(Optional 12.5% service charge will be applied to your bill)