

16th October 2019

Every course is paired to a glass of wine hand picked by the Head Sommelier at Hallgarten and Novum

Starter

Game terrine with fig chutney

Fish Course

Crab arancini served with a shellfish bisque

Main

Roasted Pheasant with smoked bacon and puy lentils, wild mushrooms, thyme jus

Dessert

Apple tart, hazelnut ice cream, star anise

Cheese Course

Blue Monday no.5 cheese, quince jelly

Allergen information available upon request

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