JANUARY & FEBRUARY

SET MENU

To showcase the best of the season’s produce our Head Chef has created this set menu.

Artichoke Velouté
with Crispy Shallots and Mushroom Oil*

Pan-Roasted Breast of Partridge
with Crispy Black Pudding Croquette, Braised Red Cabbage,
Roasted Parsnips, Celeriac Purée and Potato Mousseline

Pre-ordered Vegetarian Option:
Celeriac Tarte Tatin with Spiced Apple Purée,
Honeyed Root Vegetables and Chestnut Salsa*

Salted Caramel Mousse with Maple-Glazed Pears and Cinnamon Ice Cream

Fairtrade Coffee & Chocolates

£44.00+VAT

To complement the menu our Butler has also provided the following wine recommendations.

Apello Sauvignon Blanc, Marlborough, 2018, New Zealand  £25.00
Lopez de Haro Rioja Crianza, 2015, Spain  £23.00

All dishes are subject to availability of ingredients. Should we need to substitute the main ingredients we will inform you in advance.

Our food is prepared in a kitchen where all allergens are present.

Full allergen information is available on request.

Please note that our menu descriptions do not include all ingredients.

* These items are suitable for, or can be adapted for, those following a Vegan diet.