

A TASTE OF AUTUMN

SATURDAY 7TH OCTOBER 2023

TO BEGIN

TERRINE OF LOCH DUART SALMON, SMOKED SALMON AND TANDOORI SPICED CURRY BUTTER
SALAD OF CUCUMBER, LEMON AND DILL WITH CHAR GRILLED SOURDOUGH
VELOUTÉ OF JERUSALEM ARTICHOKE - TRUFFLE AND MUSHROOM SALSA AND CHAR GRILLED SOURDOUGH - VEGAN/VEGE

MAIN COURSE

THYME ROASTED BREAST OF CHICKEN
CONFIT CHICKEN CROQUETTE, STUFFED CABBAGE, CRISPY CHICKEN SKIN AND TARRAGON JUS
ROASTED BUTTERNUT SQUASH ARANCINI WITH ROASTED SALSIFY, SQUASH PUREÉ AND SAGE - VEGAN/VEGE

DESSERT

"BLACK FOREST GATEAUX"
CHOCOLATE TUILLES

FOOD ALLERGENS AND DIETARY REQUIREMENTS

PLEASE SPEAK TO ANY MEMBER OF THE TEAM, AND WE WILL BE VERY

HAPPY TO DETAIL THE INGREDIENTS IN EACH DISH.