

Menu

Starter

Duck, prune and sloe gin terrine, cranberry and kumquat chutney, brioche, Grand Marnier caviar

Roquefort, pear and walnut terrine, cranberry and kumquat chutney, brioche (v)

Main Course

Fillet of beef wellington, winter baby vegetables, Pommes Anna, veal jus

Wild mushroom, spinach and shallots parcel, rosemary fondant potato, rainbow baby carrots, tarragon, saffron sauce (v)

Dessert

Red velvet twist

Dark chocolate and coconut bar, toasted coconut (vg)

(v) - Vegetarian (vg) - Vegan

Table wines are generously donated by Gusto Wines and the table water is generously donated by Edgar's Water.