

Champagne & Canape reception

NV Champagne Galvin "Grande Réserve" Brut + Chef's Selection Of Canapés £33.50pp

NV Drappier 'Carte d'Or', Brut + Chef's Selection Of Canapés £40.50pp

NV Delavenne 'Rosé Marne', Grand Cru + Chef's Selection Of Canapés £43.50pp

Menu ~ £145 per person

To Start

Cured yellow tail, bergamot, pickled chantarelle

Heritage carrot salad, pink grapefruit, organic quinoa

Dorset crab raviolo, charred fennel, dashi beurre blanc

Landes Foie gras on toast, Moroccan spices, pear chutney

Mains

Barbequed Cornish Monkfish, charlotte potato, trompette, vin jaune

Free Range English Pekin Duck a l'orange, braised radicchio, walnut

Aged parmesan Risotto Carnaroli, preserved lemon, black truffle

Grass fed beef, Roscoff onion, cep, seaweed tartare (10 supplement)

Desserts

Caramelised pumpkin tart, clementine, chocolate gelato

Brie de Meaux, quince chutney, black truffle

Coffee-soaked baba, tiramisu cream



VAT is included in the current rate

16% discretionary service will be added to your bill

The menu and prices are subject to change, based upon seasonality and availability of produce