



3- course Private Dining - Autumn Set Menu
available from 1 September – 30 November 2021

from £50ph

Home made sourdough with whipped butter & Fleur de sel (Vg option)
Cereals, milk

Starters

Baked Scottish diver scallop, shellfish velouté
Milk, molluscs

British sweetcorn chowder, toasted pumpkin seeds (V)
Milk

Balsamic glazed Treviso & chicory, roast courgette & herb gnocchi (Vg)
Cereals, SO₂

Mains

Madeira glazed pork cheeks, cep & cavolo nero pearl barley risotto
Cereals, milk

Open lasagne of celeriac & kale, steamed broccoli (Vg)
Cereals

Desserts

Millefeuille of fresh raspberry, caramelized peach, pistachio parfait (V) (Vg option)
Cereal, egg, milk, nuts

Jan Huckstep

PRIVATE CHEF