



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

**from £70ph**

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

**Course 1**

Rich game consommé, poached quail's egg, smoked chicken croquette  
*Cereals, egg*

British sweetcorn chowder, toasted pumpkin seeds (V) (Vg option)  
*Milk*

**Course 2**

Roquefort & caramelized onion cassoulet, thyme crumb (V)  
*Cereals, milk*

Baked Puy lentils, roast garlic, red pepper & aubergine, crispy tofu (Vg)  
*Nuts, soy*

**Course 3**

Baked Scottish diver scallop, shellfish velouté  
*Milk, molluscs*

Balsamic glazed Treviso & chicory, roast courgette & herb gnocchi (Vg)  
*Cereals, SO<sub>2</sub>*

**Course 4**

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

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

**Course 5**

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

*Ian Huckstep*

PRIVATE CHEF