



**3- course Private Dining - Winter Set Menu**  
available from 1 December – 28 February 2022

**from £50ph**

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

#### **Starters**

Tart of smoked salmon, hen's egg Carême, caviar  
*Cereals, egg, fish, milk*

Spiced chestnut soup, curried oil, toasted pumpkin seeds (Vg)  
*[none]*

#### **Mains**

Maple & soy glazed breast of Creedy Carver duck, thyme salaraise potato, sour cherry compote  
*Milk, SO<sub>2</sub>*

Roast cauliflower steak, toasted quinoa & kale, baby spinach, cashew Mornay (Vg)  
*Cereals*

#### **Desserts**

Pear tatin, toasted almonds, honey parfait (V)  
*Cereal, egg, milk, nuts*

Sour cherry and sticky ginger bread trifle (Vg)  
*Cereal*

*Jan Huckstep*

PRIVATE CHEF