



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

from £70ph

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

Course 1

Smoked pheasant, apple & duck liver terrine, salted scrapes, toasted brioche
Cereals, egg, milk

Salad of salt baked celeriac, heart of chicory, Port fed Stilton, toasted walnuts (V) (Vg option)
Milk, nuts

Course 2

Wild mushroom Pithivier, buttered spinach, cep sauce (V) (Vg option)
Cereals, milk

Course 3

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

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

Course 4

Maple & soy glazed breast of Creedy Carver duck, thyme salaraise potato, sour cherry compote
Milk, SO₂

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

Course 5

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

Sour cherry and sticky ginger bread trifle (Vg)
Cereal

Ian Huckstep

PRIVATE CHEF