



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

**from £90ph**

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**

Roasted hand dived scallops, smokey sweetcorn purée, confit Alsace bacon  
*Milk, Molluscs*

Tagine of root vegetables & coriander falafel, whole spiced pilau rice (Vg)  
*Sesame*

**Course 5**

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

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

*Jan Huckstep*

PRIVATE CHEF



**Course 6**

Clementine sorbet (Vg)  
*[none]*

**Course 7**

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

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

*Jan Huckstep*

PRIVATE CHEF