

Tasting Menu

A Glass of Laurent Perrier Champagne on arrival

Selection of Chef's hand-made canapés

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Devils on Horseback

*(Date, foie gras stuffing, duck ham)*

Roast Potato Vichyssoise, Dried Chive Flower and Lovage Oil

*La Cote Flamenc Picpoul de Pinet (France)*

Sconser Scallop, Pickled Grapes, Radish, Verjus Cream

*Cuatro Rayas Verdejo (Spain)*

Roe Deer Tartare, Scots Pine Oil, Pumpernickel Puree, Frozen Celeriac

*H de l' Hospitalet Pinot Noir (France)*

Stone Bass, Squid, Fennel *(Black and White)*

*Stellenrust Chenin Blanc, Fairtrade (South Africa)*

Black Face Lamb Loin, Broccolis, Anchovy

*Damana 5 Ribera Del Duero (Spain)*

Whipped Buttermilk, Sea Buckthorn Syrup and Pistachio

*Laurent Perrier Rose Champagne (France)*

Manjari Chocolate Pave, Hebridean Sea Salt, Honeycomb, Crème Fraiche Ice Cream

*Royal Tokaji Late Harvest Dessert Wine (Hungary)*

Freshly Brewed Fairtrade Coffee and Stephen Frost's Secret Recipe Shortbread

*Selection of Fine Whiskies and After Dinner Liqueurs*