

Friday & Saturday Taster Dinner Menu

A Delicious 7 Course Menu with optional wine flight To be taken by the whole table

Canapés

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Wild mushroom arancini, pickled celeriac, mushroom ketchup, saffron aioli, endive, rocket oil, smoked dapple shavings

Vidal Sauvignon Blanc, Marlborough, New Zealand (125 ml glass per person)

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Pan seared wood pigeon, compressed pear, marinated blackberry, beetroot, red wine syrup
Nederburg The Manor Shiraz, Western Cape, South Africa
(125 ml glass per person)

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Pan seared scallops, cauliflower purée, cauliflower beignets, orange gel, parma ham crisp, pea shoots
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa
(125 ml glass per person)

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Pan seared Pheasant breast, fondant potatoes, Roast tenderstem broccoli, braised red cabbage, wild mushroom cream reduction
Lunaris by Callia Malbec, San Juan, Argentina
(125 ml glass per person)

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Seared loin of Norfolk venison, wholegrain mustard pomme puree, butternut squash, roasted baby leeks, carrot, red wine jus
Rioja Crianza, Vina Real, Spain
(125 ml glass per person)

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Mango sorbet with lime

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'Beechwood Banoffee'
Banana parfait, banoffee cream, glazed banana, toffee soil, vanilla tuille
Château Doisy Daëne, Sauternes, France
(75ml glass per person)

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Coffee and Petit Fours

£55.00 per person

£85.00 per person including wine flight