

Indulgence Menu

Arrival Champagne

Gardet Brut Tradition NV 125ml

Starter

Pan Fried Scallops, Pea Puree, Bacon Crumb, Charred Cauliflower, Lemon Butter, Red Amaranth

Gruner Veltliner, Talisman – Hungary 125ml

Intermediate Course

Raspberry Sorbet, Candies Lime Zest, Fresh Mint, Raspberry Shot Prosecco Jelly

Main

Pan Fried Fillet Medallions, Chicken Liver Parfait En Croute, Red Wine Sauce, Sauteed Wild Mushrooms,
Confit Garlic

Malbec, Las Pampas – Mendoza, Argentina 125ml

Dessert

Chocolate Torte, Honeycomb, Frozen Raspberries, Crème Chantilly, Mint Sugar

Elysium Black Muscat, Andrew Quady – California, USA 75ml

Cheese

Selection of Three Local Cheeses, Biscuits, Farmhouse Chutney, Celery & Grapes

Pocas 10-Year-Old Tawny 75ml

Selection of Teas or Coffee & Mints

£85 per person, including wine pairings