

# A la Carte Menu

# Canapés

#### Amuse

### **Starters**

**White Onion Velouté** 

Spring Onion, Morels, Charred Onion

**Scallop Ceviche** 

Melon, Red Pepper, Lime, Cucumber

**Asparagus** 

Panna Cotta of Ratte Potatoes, Truffle Mayo, Frisee Salad

Chicken

Terrine of Organic Chicken, Morel Mushroom, Shallot, Sour Dough

## **Mains**

Lamb

Pomme Anna Potato, Pea, Courgette

Bril

Potato Risotto, Clam, Purslane, Artichoke

Carrot

Ravioli of Herritage Carrots, Candied Walnuts, Mustard Dressing

Beef

Braised Baby Gem, Wild Garlic, Chili, Horseradish Mash

## **Pre Dessert**

#### **Desserts**

Chocolate

Banana, Popcorn, Salted Caramel

Rhubarb

Matcha Parfait, Yorkshire Rhubarb, Rosemary

**Avocado** 

Avocado Mousse, Chocolate Sponge, Coriander Ice Cream

Cheese

Selection of British and European Cheeses, Biscuits, Chutney, Grapes (£8.50 Supplement)

£52.00 per person

<sup>\*</sup>Please advise us if you have any Food Allergy or Intolerance before ordering

<sup>\*</sup> Please note a discretionary 10% Service Charge will be added to your bill