



Private Dinner Party Menu

Starter

Loch Duart salmon, seaweed, fennel, cucumber, Caviar

Duck liver ballotine, rhubarb, plum sake, pistachio, brioche

Watercress, spinach & egg yolk ravioli, confit onion, cheese & onion velouté (v)

Mains

Haddon estate venison, artichoke, salsify, kale, devil on horseback,
blue cheese, chocolate sauce

Halibut, brown shrimp, cauliflower, blood orange grenobloise

Beetroot & shallot tarte tatin, 12-year-old Balsamic, goats cheese, walnuts (v)

Pre-Dessert

Dessert

Madagascan wild sugar set custard, pear, ginger, raisins, Pedro Ximinez

Casa Luker chocolate delice, praline, piedmont hazel nuts, Frangelico, coffee ice cream

Rhubarb & custard mousse, citrus fruit, meringue, warm doughnuts

Dishes can be modified upon request; however, we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas,
lemon and mint infusions served with petit fours*
