

## ***Sample Chef's Table Lunch Menu***

### ***Canapés***

*D.o.C.G. Prosecco di Valdobbiadene, "Val Mesdi"  
Selected & Bottled for Angela Hartnett*

~

***Crab ravioli, almond pesto, charred spring onions***

~

***Cornish sole, pumpkin, cavolo nero, red wine jus***

~

***Loin of venison, roasted Jerusalem artichokes, ceps, pears***

~

***Selection of cheese from La Fromagerie***

~

***Lemon sorbet***

~

***White and dark chocolate brownie, caramelised banana, banana sorbet***

~

***Coffee and petit fours***

***£85 per person***

## ***Sample Chef's Table Dinner Menu***

### ***Canapés***

*D.o.C.G. Prosecco di Valdobbiadene, "Val Mesdi"  
Selected & Bottled for Angela Hartnett*

~

***Carpaccio of beef, mustard, Roscoff onions***

~

***Carnaroli risotto, Parmigiano Reggiano, ceps***

~

***Monkfish, fennel purée, charred leeks, king prawn, smoked butter***

~

***Crispy pork belly, pickled grapes, curry kale, celeriac***

~

***Selection of cheese from La Fromagerie***

~

***Lemon sorbet***

~

***Raspberry bavaois, elderflower, shortbread, raspberry sorbet***

~

***Chocolate brownie, blackberry sorbet***

~

***Coffee and petit fours***

*£115 per person*

## ***Sample Private Dining Menu***

*Aubergine, goats curd, Forge farm honey, walnuts*

*Braised beef, celeriac, bone marrow brioche, capers and parsley*

*Crab ravioli, almond pesto, grilled spring onions*

~

*Carnaroli risotto, Parmigiano Reggiano, ceps*

*Halibut, curried cauliflower purée, brown shrimp,  
apple butter*

*Crispy pork belly, celeriac purée, langoustine, grapes,  
kale tempura*

~

*White and dark chocolate brownie, caramelised banana,  
banana sorbet*

*Orange financier, clotted cream ice cream*

*Amalfi lemon tart*

*£70 per person*

## ***Sample Private Dining Menu***

*Hand rolled linguine, bottarga, chilli and garlic*

*Sea bream ceviche, avocado purée, citrus and chilli compote*

*Braised venison pastry, red cabbage, golden raisins*

~

*Elwy valley lamb, roast baby artichoke, lemon, pine nuts*

*Cornish cod, watercress purée, grilled squid, corn*

*Roasted pumpkin and squash, fried ricotta, beetroot purée*

~

*Pistachio and olive oil cake, blackberries, milk ice cream*

*Damson tart, vanilla ice cream*

*Chocolate parfait, clementine, chocolate mint granita,  
grand marnier biscuit*

*£70 per person*