

## Sample Chef's Dining Experience Lunch Menu

Canapés

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Carnaroli risotto saffron & parmesan

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Cornish cod, heritage carrot, Sauternes, hazelnut

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Jacobs Ladder, pomme purée, romaine lettuce, sunflower dressing

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Rhubarb, confit ginger & shortbread

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Manjari chocolate, blood orange & hazelnut

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Cheese from La Fromagerie, Guinness bread

£120 per person including a glass of Prosecco, canapes, petits fours & coffee

## Sample Chef's Dining Experience Dinner Menu

Canapés

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Burrata, citrus salad, pistachio

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Carnaroli risotto saffron & parmesan

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Roasted pollack, heritage carrot, Sauternes, hazelnut

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Jacobs Ladder, pomme purée, romaine lettuce, sunflower dressing

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Rhubarb, confit ginger & shortbread

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Manjari chocolate, blood orange & hazelnut

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Pear Tarte Tatin, walnut ice cream, gorgonzola dolce

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Cheese from La Fromagerie, Guinness bread

£150 per person including a glass of Prosecco, canapes, petits fours & coffee

## Sample Private Dining Menu

Burrata, citrus salad, pistachio

Potato agnolotti, pecorino, guanciale, mint

Sea trout mi-cuit, watercress, pickled onion, oyster leaf

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Carnaroli risotto, saffron

Halibut, heritage carrot, Sauternes, hazelnut

Jacobs Ladder, pomme purée, romaine lettuce, sunflower dressing

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Caramelised Amalfi lemon tart

Manjari chocolate, blood orange & hazelnut

Pear Tarte Tatin, walnut ice cream, gorgonzola dolce

3 courses £100 per person