

Champagne & Canape reception

NV Champagne Galvin "Grande Réserve" Brut + Chef's Selection Of Canapés £35.50pp

NV Delamotte, Brut + Chef's Selection Of Canapés £42.50pp

NV Delavenne 'Rosé Marne', Grand Cru + Chef's Selection Of Canapés £45.50pp

NV Charles Heidsieck, Brut Réserve, Blanc de Blanc + Chef's Selection Of Canapés £48.50pp

2016 Gosset, Grande Millésime, Brut + Chef's Selection Of Canapés £55.50pp

Menu ~ £145 per person

To Start

Cured yellow tail, bergamot, pickled chantarelle

Heritage carrot salad, pink grapefruit, organic quinoa

Dorset crab raviolo, charred fennel, beurre blanc

Landes duck liver parfait, Moroccan spices, pear chutney

Mains

Barbecued Cornish cod, Jerusalem artichoke, vin jaune

Honey glazed Guinea fowl, dates, sauce Perigord

Aged parmesan Risotto Carnaroli, preserved lemon, black truffle

Grass fed beef, Roscoff onion, Charlotte potato, seaweed tartare (10 supplement)

Desserts

Panettone pudding, blood orange, marsala sabayon

Truffled Brie de Meaux, quince chutney, port

Coffee-soaked baba, tiramisu cream



VAT is included in the current rate

16% discretionary service will be added to your bill

The menu and prices are subject to change, based upon seasonality and availability of produce