

# 7 Course Taster Menu

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## Menu 1

Selection of canapés

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Amuse bouche- Minted pea velouté

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Gratin of Cornish mussels, spinach, bacon, brown shrimp, dill, lemon.

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Pickled ox tongue, foie gras, pickled cucumber, pickled beetroot, orange segments & micro salad.

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Pan roasted John Dory, baby leeks, broad bean velouté lemon vinaigrette

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Pan seared wild duck breast confit leg creamy potato fondant, crisp kale, sour cherry sauce

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Milk chocolate mousse, banana sorbet, passion fruit curd

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Lime and coconut posset with mango, coriander, desiccated coconut salad

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Selection of artisan cheese's grapes homemade chutney, red onion marmalade & croutons.

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Please contact us with any dietary requirements and we will adapt menus accordingly.

Price: 2 people: £130 per person. 3 people: £95 per person. 4+ people: £80 per person

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## Menu 2

Selection of canapés

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Amuse bouche- Truffle and cauliflower velouté

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Roasted artichoke, goats cheese stuffed with pesto, rocket, toasted pine nuts and aged balsamic reduction

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Paupiettes of lemon sole stuffed with salmon mousse, Champagne sauce, Cornish mussels and clams.

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Beetroot cured mackerel, horseradish, celeriac, tarragon & red vein sorrel.

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Slow roasted belly pork, hand dived scallops, Jerusalem artichoke puree, crisp crackling, dried apple.

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Three layered chocolate mousse, chocolate soil, and strawberry compote.

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Lemon and blood orange tart, cream Chantilly, raspberry tuile

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Selection of artisan cheeses, grapes, homemade, chutney, red onion marmalade & croutons.

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## Menu 3

Selection of canapés

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Amuse bouche- Clear tomato water

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Fillet steak tartar, water cress, caper mustard

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Crisp silver skin mullet, pearl barley, pancetta, clams, mussels, samphire

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Hot kiln smoked salmon ravioli, basil and tomato dressing

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Slow roasted lamb shoulder, confit breast, dauphinoise potatoes, horseradish,  
kale & bacon

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Lemon and vanilla panna cotta, poached rhubarb, candied lemon

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Pink champagne granite & candied green pistachio

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Selection of artisan cheese's grapes homemade chutney, red onion marmalade &  
croutons.

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