

Party Menu

60 per person

additional supplement * 3

Starters

Cider & Onion Velouté **G V**

Apple | Charcoal Cheddar

Tuna Tartare **G**

Okonomiyaki | Avocado | Radish | Teriyaki | Wasabi

Ham Hock Terrine **G D N**

Goose Fois Royal | Clementine | Hazelnuts | Sourdough

King Oyster Mushrooms **N Ve**

Parsnip | Hazelnuts | Jerusalem Artichoke

Mains

Cod & Scallop **D**

Champagne Beurre Blanc | Coco Beans | Celeriac | Mussels | Charcoal

* Fillet of Beef (pink or well done) **D**

White Asparagus | Black Garlic | Guinness | Horseradish | Parsley

Venison Pavé (pink) **D**

Roscoff Onion | Rainbow Chard | Spiced Cauliflower | Cider

Truffle Ravioli **D G V (Ve on request)**

Pickled Raisins | Carrots | Leeks | Green Mojo Verde

6

Triple Cooked Chips | Truffle Parmesan **D V**

Hispi Braised Cabbage | Miso Glaze | Herb Dressing **G V**

Tenderstem Broccoli | Lemon | Garlic **Ve**

New Potatoes | Gamja-Bokkeum | Sweet Chilli | Soy **Ve**

sides

Desserts

Chocolate S'more Custard **D G V**

Marshmallow | Fermented Blueberry | Cinnamon

Roasted Pink Lady Apple **D G V**

Puff Pastry | Cinnamon | Vanilla | Rosemary

Yuzu Meringue Pie **D N V**

Pistachio | Vanilla | Lemon | Burnt Meringue

* Selection of Five World Cheeses **D G N**

Chutney | Biscuits

subject to seasonal change and availability

please inform your server of dietary requirements - Vegan Menu available on request | some dishes may contain lead shot

D contains dairy

G contains gluten

N contains nuts

V vegetarian

Ve vegan