



# *Fine Dining Menu*

**Friday 4th April 2025**  
**£78pp | 7pm Arrival**

A culinary treat of classic & modern cookery,  
Inspired By Michelin Star Chef's,  
Each course is accompanied with the finest  
complimentary wine.

Avocado - Salmon Mousse - Roquette Gel - Caviar - Crispy Sour Dough  
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Crispy Quails Egg  
English Asparagus - Pancetta - Truffle Mayonnaise  
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Confit Salmon - Samphire  
Safron Hollandaise - Crispy Skin - Tempura Mussels  
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English Pea Velouté - Smoked Ham - Egg Yolk - Peas & Mint  
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Twice Cooked Pork Belly - Pork Tenderloin - Potato Fondant  
Apple Puree - Wild Mushrooms - Broccoli - Cider Jus  
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Plum & Armagnac Tart - Pistachio Ice Cream  
Pistachio & Maple Granola - Plum Puree  
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A Selection of Cheeses - Crisp Celery - Grapes - Biscuits  
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Coffee & Petit Fours