



Fine Dining Menu

Friday 18th October 2024
£75pp | 7pm Arrival

A culinary Treat of Classic & Modern Cookery.
Inspired By Michelin Star Chefs.
Each Course is Accompanied with The Finest
Complimentary Wine.

Whitby Crab ~ Compressed Watermelon ~ Pink Grapefruit ~ Sourdough

Duck Breast ~ Fermented Blackberries ~ Salsify ~ Potato Galette ~ Jus

Torched Mackerel ~ Cardamon Glazed Beetroot
Ver Jus Apple Dressing ~ Fennel & Dill

Spinach Velouté ~ Wild Mushroom Tortelloni ~ Truffle Oil ~ Parmesan Crisp

Pressed Lamb Shoulder ~ Courgette, Sweet Potato, Pea & Mint Croquette
Parsnip Crisp ~ Pea Salad ~ Smoked Feta ~ Port Sauce

Almond Tart ~ Raspberry Jam ~ Caramelised Apple
Almond Tuile ~ Vanilla Seed Ice Cream

A Selection of Cheeses ~ Crisp Celery ~ Grapes ~ Biscuits

Coffee & Petit Fours