



16TH FEBRUARY 2018 - EXQUISITE EVENING

5 COURSE TASTING MENU

Freshly baked bread & butter selection

Amuse Bouche

-

We can if you're game...

(Pheasant, blood orange, cucumber, radish)

-

A tail of two cities

(Lobster, egg yolk, leek)

-

Born & Braised

(Knowsley beef, chestnut, parsnip, chanterelles)

-

Everyday I'm truffling

(Black winter Truffle, hazelnut, orange)

-

Bread & butter

(Chocolate, brioche, toffee, banana)

Finished with Knowsley blend coffee & petit fours.

A sommelier from wine merchant Boutinot will be serving the perfect complimentary wine to accompany each of the 5 courses



16TH FEBRUARY 2018 - EXQUISITE EVENING

VEGETARIAN 5 COURSE TASTING MENU

Freshly baked bread & butter selection

Amuse Bouche

-

Chestnuts because we can

(Chestnut mushrooms, chestnuts, cucumber, radish)

-

Set to perfection

(Cauliflower, horseradish, kale)

-

Lasagne

-

Everyday I'm truffling

(Truffle, hazelnut, orange)

-

Bread & butter

(Chocolate, brioche, toffee, banana)

Finished with Knowsley blend coffee & petit fours.

A sommelier from wine merchant Boutinot will be serving the perfect complimentary wine to accompany each of the 5 courses



16TH FEBRUARY 2018 - EXQUISITE EVENING

VEGAN 5 COURSE TASTING MENU

Freshly baked bread & oil selection

Amuse Bouche

-

Chestnuts because we can

(Chestnut mushrooms, chestnuts, cucumber, radish)

-

Set to perfection

(Cauliflower, horseradish, kale)

-

Lasagne

-

Knowledge vs wisdom

(Avocado, lime, coconut)

-

Banoffee pie

(Chocolate, toffee, banana)

Finished with Knowsley blend coffee & petit fours.

A sommelier from wine merchant Boutinot will be serving the perfect complimentary wine to accompany each of the 5 courses