



8TH DECEMBER 2018 - EXQUISITE EVENING

5 COURSE TASTING MENU

Freshly baked bread & butter selection

Amuse Bouche

-

Cannelloni

(Aubergine, potato, tomato, cardamom)

-

Stalkers prize

(Venison, miso, chilli, egg)

-

Peaches & cream

(White peach, lemon)

-

Birds of the heather

(Grouse, sweetbreads, celeriac, cauliflower)

-

Ambrosia

(Rice, kaffir lime, lemongrass, pineapple, coconut)

Finished with Knowsley blend coffee & petit fours.

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



8TH DECEMBER 2018 - EXQUISITE EVENING

VEGETARIAN & VEGAN 5 COURSE TASTING MENU

Freshly baked bread & butter selection

Amuse Bouche

-

Cannelloni

(Aubergine, potato, tomato, cardamom)

-

Caesar salad

(Rocket, garlic croutons, parmesan)

-

Peaches & cream

(White peach, lemon)

-

Tofu is the new black

(Tofu, kaffir, rice, cucumber)

-

You put the lime in the coconut...

(Pineapple, coconut, lime)

Finished with Knowsley blend coffee & petit fours.

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