

VEGETARIAN PRESTIGE MENU

BETROOT AND HORSERADISH MERINGUE
TAPIOCA AND SAFFRON CRACKER WITH PEPPER MOUSSE AND DILL
FILO PARCEL OF ONION MARMALADE



ARTICHOKE AND SAGE VELOUTÉ
CAMELISED WALNUTS AND WALNUT OIL



CAMELISED SHALLOT AND HAZELNUT TART
GRUYERE CRISP, ROCKET SALAD



GOATS' CHEESE, ROSEMARY AND CHESTNUT ROULADE, ROASTED FIGS
ORANGE GLAZED JERUSALEM ARTICHOKE,
FIG AND STAR ANISE PURÉE



AUBERGINE STUFFED BABY PEPPERS
GREMOLATA CRUST AND CRISPY POLENTA
GOLDEN MARJORAM ROASTED POTATOES, LEMON SAUCE



BUTTERNUT SQUASH MOUSSE WITH OREGANO
WINTER BERRY AND SLOE GIN PURÉE,
LIQUORICE CRISP, BLUEBERRIES



PECAN AND ORANGE PUDDING
COX'S ORANGE PIPPIN TERRINE
CINNAMON ICE CREAM, CANDIED ORANGE
BUTTERSCOTCH SAUCE



PRESTIGE MENU £70

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE