



Sample 5 course Dinner Menu

From £65pp
This menu was £80pp

Chefs' selection of canapes

Bread and butter

Amuse

Tartare of yellow fin tuna, soy, sesame and ginger glaze, wasabi mayo, coriander

Starter

Confit Jersey royal potato, caramelized onion and miso puree, charred and pickled onion, chive oil

Fish course

Baked fillet of North Sea halibut, courgette, champagne and caviar butter sauce

Main course

Duo of dry aged beef, seared sirloin and slow cooked cheek, brown butter pomme anna, fricassee of peas and broad beans, rich red wine jus

Dessert

Dark chocolate cremeux, white chocolate and almond financier, blackcurrant, burnt white chocolate

Petit fours

Dan x