



## Private Dining 4 Course Menu 3

£59.99 per Head

### Amuse Bouche

Celeriac and Apple Veloute with a Scrumpy Jack Reduction

### Starter

**Pan Roasted Wood Pigeon**

Garden herb risotto and lightly pickled girollies

### Fish Course

**Oven Baked Scollops**

Spring onions, mussels, Gruyere cheese, and garlic butter

### Main

**Roasted Gressingham Duck Breast**

Honey glazed baby onions and salsify, minted peas and a Madeira sauce

### Dessert

**Gingerbread Pannacotta**

Textures of rhubarb, crème patisserie

### Cheese Course

**A Selection of Fine European Cheeses**

Oatcakes and water biscuits, pickled walnuts and Quince jelly

### Petit Fours

**A Selection of Petit Fours**

\*Available on request\*

Amuse Bouche, Cheese Course and Petit Fours Available with a Supplement on Request.