

# NOT BOUND BY THE SEASONS, BUT INSPIRED BY THEM

Drawn from the Sea | Raised in the Fields | Foraged from the Earth

## AMUSE BOUCHE

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### INTERMEDIATE PLATES

#### **Pumpkin & Sage Tortellini**

Harvest Seeds & Oils | Pumpkin Bisque | Balsamic Pearls

#### **Maldon Salt Cured Foie Gras**

Chanterelle | Roasted Crosnes | Bramley Apple Preserves

#### **Keltic Seafare Scallops**

Duroc Hock Terrine | Cavalo Nero | Quince Puree

### PALATE CLEANSER

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### PRINCIPAL DISHES

#### **Pan Seared North Atlantic Halibut**

Langoustine & Clams | Irish Dulse & Avruga Veloute

#### **Duo of Chestnut Farm Black Turkey**

Garlic Whipped Potato | Honey Glazed Chantenay Carrot

Ox Spring Ham | Kalette Sprout

Cumbrian Sausage | Summer Savoury Stuffing

Roasted Giblet Gravy

#### **Westmorland Lobster Linguine**

Confit Leek | Parmesan | Lobster Emulsion

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### DESSERTS

#### **Warm Pear Clafoutis**

Baby Pears | Mascarpone Chantilly | Pear Crisps

#### **Oreleys Chocolate**

Chocolate Ganache | Liquorice | Chocolate sorbet

#### **Caramelised Apple Tarte Tatin**

Bramley Apple Puree | Vanilla Ice Cream

#### **Traditional Christmas Pudding**

Brandy Sauce | Vanilla Ice Cream

**5 course set menu**

**£105 p.p.**