



New years eve 2009

Tasting menu £60.00 per person

Champagne & canapés on arrival

'Waldorf Salad, 1896'

Granny Smiths apple, celery, parsley, walnut & horseradish

Native Lobster

Little gem, anchovy & parmesan, garlic & smoked bacon

Ticklemore Goats' Cheese

Nine hour glazed tomato in thyme, smoked sea salt crisps, white balsamic

Shetland King Scallops

Black truffle & celeriac, Williams pear & pancetta

Exning Estate Pheasant

Ballottine, Trompette mushroom, consommé & carrot, swede & turnip

'Rowney Wood' Venison

Chestnut & redcurrant, parsnip & celeriac, red wine & Grelot onion

Lemon Meringue

Mint & elderflower

Treacle Tart

'Millionaire Shortbread', yoghurt sorbet

Coffee & petit fours

A £10.00 deposit per person will be required upon booking

Menu can be adjusted so suitable for Gluten allergies. If you have a food allergy please inform us.