



## AUTUMN & WINTER 2025-2026

### MENU 1 - £80 PER PERSON

**Please select one of the following starters for the whole party**

Salt Baked Heritage Beetroot  
*Goat's Curd, Hibiscus and Caramelised Walnuts*

Roast Autumn and Butternut Squashes  
*Hazelnut and Parmesan Gougère*

Winter Truffle Risotto  
*Wild Mushrooms, Aged Comté and Clarence Court Egg Yolk*



**Please select one of the following main courses for the whole party**

Roast Cornish Cod  
*Caramelised Cauliflower, Yeast, Pickled Muscat and Mussels*

Huntsman Court Farm Pork Loin  
*Stuffed Leek, Baked Apple and Prune*

Truffle Stuffed Cotswold Chicken  
*King Oyster, Heritage Potato and Sauce Supreme*



**Please select one of the following desserts for the whole party**

Orchard Apple Tatin  
*Vanilla Crème Diplomat and Calvados*

Poached Pear "Belle Hélène"  
*Wild Honey Cream, Bitter Chocolate Sauce*

Single-Origin Chocolate Crèmeux  
*Cherries Jubilee, Sablé and Kirsch*

#### **Additional Enhancements**

Selection of British Cheeses: £20.00 Per Person

British Cheeseboard: £90.00 Per Board (Serves 6 Guests)

Tea, Coffee and Petit Fours: £8.00 Per Person



Prices include VAT. An optional 15% service charge will be added to your bill.



## AUTUMN & WINTER 2025-2026

### MENU 2 - £90 PER PERSON

**Please select one of the following starters for the whole party**

Stuffed English Quail  
*White Onion Cream, Hazelnut and Winter Truffle*

Glazed Sea Trout  
*Pickled Cucumber, Crème Fraîche, Seaweed and Smoked Caviar*

Winter Truffle Risotto  
*Wild Mushrooms, Aged Comté and Clarence Court Egg Yolk*



**Please select one of the following main courses for the whole party**

Wild Sea Bass  
*Salt Baked Celeriac, Apple, Walnut, Cornish Crab and Cider Sauce*

Rhug Estate Organic Lamb  
*Smoked Aubergine, Potato, Goat's Curd and Smoked Anchovy*

Aylesbury Duck Breast  
*Blackberries, Pain Perdu, Crispy Duck Leg and Port Sauce*



**Please select one of the following desserts for the whole party**

Orchard Apple Tatin  
*Vanilla Crème Diplomat and Calvados*

Poached Pear "Belle Hélène"  
*Wild Honey Cream, Bitter Chocolate Sauce*

Single-Origin Chocolate Crèmeux  
*Cherries Jubilee, Sablé and Kirsch*

#### **Additional Enhancements**

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British Cheeseboard: £90.00 Per Board (Serves 6 Guests)

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**MENU 3 - £110 PER PERSON**

**Please select one of the following starters for the whole party**

The Goring Eggs Drumkilbo  
*Native Lobster, Tomato, Crab and Caviar*

Duck Liver Terrine  
*Black Fig, Hung Yogurt, Ginger and Pistachio Brioche*

Orkney Scallop Ceviche  
*William's Pear, Hazelnut, Sour Apple and Chamomile*



**Please select one of the following main courses for the whole party**

Beef Wellington  
*Roast Ceps, Confit Shallot, Heritage Potato and Watercress*

Fillet of Cornish Halibut  
*Salsify, Wild Mushrooms, Caviar and Champagne Sauce*

Saddle of Rhug Estate Fallow Deer  
*Autumn Squashes, Potato, Quince and Juniper Jus*



**Please select one of the following desserts for the whole party**

Orchard Apple Tatin  
*Vanilla Crème Diplomat and Calvados*

Poached Pear "Belle Hélène"  
*Wild Honey Cream, Bitter Chocolate Sauce*

Single-Origin Chocolate Crèmeux  
*Cherries Jubilee, Sablé and Kirsch*

**Additional Enhancements**

Selection of British Cheeses: £20.00 Per Person

British Cheeseboard: £90.00 Per Board (Serves 6 Guests)

Tea, Coffee and Petit Fours: £8.00 Per Person



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