

## Dinner Menu

### Potato Velouté

*Baby Leek, Hazelnut, Quail Egg*

### Cured Organic Salmon

*Beetroot, Dill, Horseradish, Citrus Dressing*

### Organic Chicken & Foie Gras

*Terrine, Truffled Egg Purée, Pickled Mushroom  
Walnut, Sourdough Crouton*

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### Roast Pheasant

*Swede, Chanterelles, Smoked Bacon, Cabbage, Roasting*

### Aged Angus Beef

*Leek, Celeriac, Chestnut Gnocchi, Jus*

### Roast Wild Bass

*Barigoule Fennel, Mussels, Carrot & Liquorice Purée*

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### Pre-dessert

#### Blue Cheese Mousse

*Pickled Celery, Candied Walnuts*

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### Lemon Curd

*Meringue, Blackberries, Blackcurrant Gel*

### Chocolate Fondant

*Chestnut, Butterscotch, Vanilla Ice Cream*

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### Tea / Coffee & Petits Fours