



TASTING MENU

A glass of Charles Heidsieck Champagne with a selection of seasonal canapés

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Amuse Bouche

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Fillet of Peterhead Halibut with a shaved fennel & crab salad, heritage tomatoes, smoked aubergine puree and an Oloroso sherry vinaigrette

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Pan seared Loch Fyne King scallop with miso, sesame wilted pak choi, pistachio crumb & butternut squash puree

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Roast new season Rhug Estate grouse with confit leg, salt baked turnip, butternut squash, herb & toasted hazelnut crumb & blackberry jus

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Loin of Rhug Estate Fallow deer, baby Navet, herb-infused Spunta potatoes, Girolles and a damson and pink peppercorn jus

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(Optional) Choose 5 British cheeses from the trolley, served with quince, truffle-scented, “Two Liverpool Cathedrals honey”
(Supplement £15.00 for 5)

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Pre Dessert

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New season Claremont Farm strawberry & soya milk ice cream with yuzu, chickpea meringue & coconut cake

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Coffee and petit fours
(optional £9 per person supplement)

“Love food Give food”

Action Against Hunger £1.00 per person donation

Paul Askew

