

PLATINUM MENU

Fine dining at its best. Our Platinum menu is a sophisticated, intimately personalised menu, crafted by our Head Chef.

- Eight canapés of your choice
- Five course meal including two of our Surprise Courses
- Half bottle of wine
- Champagne toast
- Still and sparkling mineral water
- Tea and coffee

Starters

- Duo of quail and caramelised onion tart with roast salsify, celeriac puree and redcurrant jus
- Ox cheek ravioli with butter poached langoustine and consommé
- Roulade of corn-fed chicken with baby charred leek, saffron gnocchi, petit pois and chervil cream
- Charred lamb lollipop, minced kofta, baby spinach, spiced aubergine, crisp falafel and tahini yoghurt sauce
- Beef bresaola and burrata with fig compote, marinated strawberries, artichokes and micro herbs
- Deep fried Dover sole with potato mousseline, mussels, brown shrimp, sea vegetables and parsley oil
- Braised duck croustillant and smoked breast with barlotti beans and black truffle
- Salad nicoise with mackerel, red pepper jelly, gremolata dressing, squid ink tarama and pickled white radish

Main

- Slow cooked venison loin and braised suet pie with carrot puree, celeriac choucroute, duchess potato and rich port wine sauce
- Beef fillet with foie gras, puree cauliflower, cavolo nero, pomme anna, Madeira jus and pickled girolles
- Trio of pork with potato and onion gratin, salt caramel apple puree, buttered leeks and baby carrots with spiced crackling
- Dry aged sirloin of beef and beer braised cheek tortellini with marrowbone butter, horseradish potato rosti and salsa verde
- Roast cannon of lamb, herb coated confit belly and sauté liver with leek and truffle croquette, pea puree, roscoff onions and lamb jus
- Roast duck two ways with pithivier of leg and roast breast with chard, confit shallot, mushroom duxelle, roast beetroot and sweet potato fondant
- Duo of guinea fowl with wild mushrooms, silver skin onions, buttered savoy, parmentier potatoes and tarragon café au lait
- Roast loin of monkfish with cumin crusted seared scallops, spinach, sweetcorn and chilli and coconut masala