

CHAPTER ONE

RESTAURANT · BRASSERIE · TERRACE

GOURMET EVENING

NOVEMBER 2020

£105.00

Hot & Cold Canapés
Champagne Bernard Remy Brut

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Pumpkin Velouté with Chestnut & Feta Cheese Pastry
Torrentés 'Alto Molino', Cafayate, Piattelli Vineyards

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Roast Orkney Hand Dived Scallop
Cep Mushroom Purée, Golden Raisins & Jus Gras
Viognier '1753', Vin de Pays du Gard, Château de Campuget

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Raviolo of Red-Legged Partridge with Foie Gras
Caramelised Onion Lyonnaise, Pickled Chanterelle & Partridge Jus
'Exis' Red, Drama, Manolesakis Estate

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Baked Wild Red Venison Wellington,
Potato Fondant, Carrot Purée, Venison Chou Farci & Venison Jus
Garnacha 'Baltasar Vinas Viejas', Calatayud, Bodegas San Alejandro

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Buttermilk Panna Cotta, Raspberry and Rose Compote & Lychee Espuma

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Baked Egg Custard, Sablé Breton, Poached Pears and Pear & Vanilla Sorbet
Côteaux du Layon, Loire, Domaine des Forges

All prices include VAT. A 12.5% Optional gratuity will be added to your bill.
Whilst every effort is made to be extremely careful, it is with regret that we can not guarantee
any of our dishes to be free of nut traces. **Should you have a food allergy of any kind.**
Please mention to the waiting staff.