

SUMMER DINNER SERIES

AMUSE BOUCHE

Gazpacho

Spiced Tomato Salsa - Basil Oil

STARTER

Tempura Stuffed Courgette Flowers

Goats Cheese & Beetroot Mousse - Chilli Jam

Pickled Baby Beetroot

PALATE CLEANSER

Rhubarb Sorbet

Poached Rhubarb - Blanc de Blanc Foam

Crackle Crystals

MAIN COURSE

Ballotine of Guinea Fowl

Chestnut Mushroom & Wild Garlic Morels Stuffed with
Mushroom Mousse - Confit Guinea Fowl Leg Croquette

Celeriac Puree - Chicken Reduction

DESSERT

‘Variation of Strawberries’

Mousse - Won Ton - Powder - Jelly - Sorbet

Crisp Basil - Candied Walnut - White Chocolate Crumb