



AUTUMN DINNER SERIES

THURS 16TH FRI 17TH SAT 18TH OCTOBER
WINE PAIRINGS SELECTED BY ART TUKKER

AMUSE BOUCHE

POACHED PLUM, SHALLOT & GOATS CHEESE
TART LEMON THYME – PLUM & RED WINE SYRUP
CRISPY SHALLOT RINGS

STARTER

SEARED BLUE FIN TUNA LOIN IN SESAME SEEDS
MANGO GEL – COCONUT, MANGO & RED ONION COMPOTE
DASHI JELLY – ENDIVE – CITRUS ZEST

PALATE CLEANSER

BLANC DE BLANCS FOAM – BLACKBERRY SORBET
CRUSHED FROZEN BLACKBERRIES

MAIN COURSE

PAN ROASTED SADDLE OF VENISON
PARSNIP PUREE - SAVOY CABBAGE & PANCETTA
BRAISED VENISON & FIG PATHIVIER
VENISON & ROSEMARY JUS

DESSERT

“PUMPKIN PIE”
CARAMELISED PUMPKIN SET ANGLAISE
GINGER & CLOVE SHORTBREAD – PUMPKIN ROULADE
ORANGE + TINWOOD HONEY SORBET
PUMPKIN SEED GRANOLA

*Dietary requirements can be catered for with 48-hours
notice. An alternative menu is available on request.*

