

AUTUM DINNER SERIES

OCT 1 | OCT 2 | OCT 3

AMUSE BOUCHE

*Butternut Squash & Grana Padano Veloute
White Truffle Oil – Grana Padano Crisp*

STARTER

*Cod Loin – Braised Shallot – Caramelised Onion
Puree – Crisp Chicken Skin – Chicken Reduction*

Vegetarian

*Goats Cheese & Basil Mousse – Textures of
Beetroot – Blackberry Gel – Hazelnut Crumb*

PALATE CLEANSER

*Raspberry Sorbet Blanc de Blancs Foam – Crushed Frozen
Raspberry*

MAIN COURSE

*Fillet of Beef - Wild Mushroom Gratin – Dauphinoise
Potato – Crispy Roots – Red Wine Jus*

*Vegetarian – Wild Mushroom Raviolo – Cep Sauce –
Crispy Roots*

DESSERT

*Poached Pear & Frangipan Tart – Honeycomb – White
Chocolate Cremeux – Earl Grey Ice Cream*

Vegan options upon request

TINWOOD
ESTATE