



FROM THE WATERS AND THE WILD

Chef's Selection of Canapés

Hand Dived Orkney Scallop
Oscietra Caviar, Cucumber, Pho Ga

Sautéed Foie Gras
Blood Orange, Endive, Preserved Walnut

Wild Turbot
Loire Valley White Asparagus, Dillisk, Yuzu Sake, Miso

Fillet of Irish Hereford Beef
Watercress, Morel, Perigord Truffle

Yorkshire Forced Rhubarb
Gin, Tonic Granita

Chocolate and Peanut Bar
Crème Fraîche

Tea, Coffee & Petits Fours

£110 per person
£210 per person with wine pairing

*For food allergies and intolerances please alert your event manager.
Prices are VAT inclusive. A discretionary 15% service charge will be added to your bill.*