Formal dining



Canapés

Chorizo and quails egg Scotch egg with smoked garlic and rocket aioli

Pulled beef shin croquettes with sauce gribiche

Starters

Hokkaido pumpkin soup with saffron, orange zest and caramelised pumpkin seeds

Poached quince salad with soft green leaves, pomegranate seeds, crumbled Stilton and walnut vinaigrette

Black pudding ravioli with creamy sauerkraut and apple slices

Mains

Roasted duck breast with hazelnut beer butter, red quinoa and seasonal mushrooms

Slow-cooked Boeuf Bourguignon of beef cheeks with parsnip puree and sautéed green beans

Five-spice roasted pork belly with a quince glaze

Desserts

Zabaglione ice cream with roasted plums

Baba au calvados with ginger apple compote and whipped cream

Ricotta fritters with blackberry sauce and chocolate soil