

## **James Thomson's Collection £30 Celebration Menu**

### **Soup**

Roast chicken broth with hazelnut dumplings

### **Pheasant**

Roast pheasant and black pudding boudin, roast quince and red cabbage purée

### **Duck**

Salt and pepper duck yolk, butternut squash, caramelised onion sauce

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### **Beef**

Glazed shin of beef, liquid oxtail, vanilla-roast carrots, onion rings

### **Sea Bream**

Fillet of sea bream, squat lobster risotto, coconut, coriander, spiced pumpkin

### **Chestnut mushroom**

Chestnut mushroom and leek tortellini, watercress, barigoule and Jerusalem artichoke cream

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### **Chocolate**

Spiced chocolate torte, orange sorbet

### **Coconut**

Macerated coconut cake, pineapple, rum punch ice-cream

### **Vanilla**

Vanilla crème brulée, fruit loaf ice-cream, Garibaldi biscuits

### **3 Courses - £30**

Available daily at lunch and dinner.

Some dishes or ingredients may be subject to change.