

## Menu Exquisite

£65 per guest

### Starters

*Choose one per guest*

*Slow poached duck egg with woodland mushrooms in sherry caramel, brioche truffle solders and gold leaf (v)*

*Lobster tail & scallop with a gold leaf, jasmine & ginger consommé*

### Pallet cleanser

*Gin and tonic granita with cucumber*

### Mains

*Choice of one per guest*

*Aged Angus fillet steak, parsnip puree, hickory smoked beetroot, truffled potato, Krispy kale*

*Cod loin with sweetcorn puree, baby courgettes, squid ink crumb, smoked mayonnaise*

*Goats cheese and pea fondant with black sesame, almond and mint oil (v)*

### Dessert

*'The purple quality street'*

*Chocolate mousse with runny caramel and hazelnut wrapped in an edible wrapper*

*Caramelised local honey parfait with saffron poached pears and black jack jelly*

### After

*Local cheeses with artisan biscuits and homemade chutney*