

# CHEF'S TASTING MENU

## APPETISER

Blue Cheese Mousse, Salmon Tartare

Chicken Liver & Foie Gras Pate with Toasted Brioche & Pear Chutney

Crab & Prawn Cocktail with Guacamole & Spiced Pepper Chutney (GFA)

Slow Cooked Lamb Shoulder, Tomato & Olive Boulangère Potato

Mojito Sorbet (GF)(VE)

The Rolo

Dark Chocolate, Salted Caramel, Raspberry Sorbet & Gel (GF)

Coffee & Petit Fours

# VEGAN CHEF'S TASTING MENU

## APPETISER

Tomato Consommé, Avocado & Greek Cheese, Sweet Potato Falafel with Yuzu Gel (VE)(GF)

Sundried Tomato Arancini, Vegan Greek Cheese, Olive Tapenade & Heritage Tomato (VE)(GF)

Butternut Squash, Heritage Tomato, Olive & Basil Gnocchi, Vegan Parmesan & Light Garlic Cream

Wild Mushroom & Leek Nut Roast, Stem Broccoli, Truffle & Cepe Cappuccino

Mojito Sorbet (GF)(VE)

Summer Berry Eton Mess, Raspberry Sorbet

Coffee & Petit Fours