

## CHEFS TABLE MENU

Friday October 27th, 2023  
Arrive 7.00pm | Sit down at 7.30pm

### Roasted Scallop

Celeriac Puree, Crisp Ham, Truffle Oil

### Smoked Duck Breast

Tastes of Beetroot, Port Wine

### Smoked Halibut

Tempura Oysters, Pickled Cucumber, Misco Dressing, Confit Lemon

### Apple Sorbet

Blackberry Compote, Crisp Apple

### Roasted Loin of Venison

Braised Venison and Mushroom Pudding, Kohlrabi Tagliatelle,  
Glazed Carrots, Potato Puree, Red Wine Sauce

### Plum and Almond Tart

Prune and Armagnac Ice Cream, Vanilla Syrup

### Danish Blue Cheese

Fruit Chutney, Wafers, Celery Cress, Quince Jelly