

Charles Heidsieck Champagne on arrival

Canapés

Smoked salmon blinis, breaded king prawns with lime mayonnaise, Gruyère cheese croquettes, smoked duck and beetroot, honeyed-chicken skewers

Appetiser

Langoustine bisque
rouille and croutons

To start

Smoked duck and chicken ballotine
spiced cherry and whiskey compote and toasted sourdough

To follow

Beef Wellington
dauphinoise potato, glazed Chantenay carrots, Tenderstem broccoli, port and currant jus

To finish

Dark chocolate and salted caramel tart
brandy snap and peanut butter ice cream

Tea or coffee with petit fours

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 12.5% will be added to your table and is split evenly amongst the team

