



# TASTING MENU

£55 PER HEAD\*

## CANAPES TO BEGIN

Sloe gin and beetroot cured salmon on dill blini with horseradish cream

Pulled pork spring roll with homemade bbq sauce

Freshly homemade bread: Shallot

Amuse Bouche: Carrot and coriander

## MAIN

Seared scallops with a lime yogurt, and a apricot and mango salsa

Pan fried pigeon breast with a mixed mushroom and gorgonzola risotto, with a red wine reduction



Roasted halibut, with parmentier potatoes and Brancaster mussels with winter vegetables and a dill and tarragon sauce

Pan fried venison loin with a butternut squash puree, venison shoulder wellington with a dauphinoise potato and winter vegetables and a sloe gin sauce

## DESSERT

Passion fruit cheesecake with mango curd and pistachio shards

Petite Fours/ Coffee