



Chef's Table

STARTER

Pan Seared Woodpigeon, Chocolate Macaron
Textures of Beetroot, Goat's Cheese Bonbons (V)

MAINCOURSE

Roasted Breast and Confit Leg of Pheasant, Parsnip, Truffle Dauphinoise
Leek and Smoked Cheese Soufflé (V)

DESSERT

Trio of Mini Desserts (V)
Apple Tarte Tatin, Brown Bread Ice-cream, Apple Crumble

COFFEE & PETIT FOURS