

Testulat champagne & canape reception

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Iberica ham, roasted fig, whipped dolcelatte, sourdough
croutes & truffled honey (G,M,S,E,So,N)

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Roast fillet of beef, braised shin & potato tartlet, celeriac
puree, beef fat carrot & red wine jus (G,M,Ce,S,Mu,E)

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Chocolate & blackcurrant delice, blackcurrant glaze,
liquorice anglaise (G,M,So.E,N)

Allergen Key: Milk–M, Crustaceans–C, Celery–Ce, Egg–E,
Sulphates–S, Soya–So, Sesame–Se, Fish–F, Mustard–Mu, Nuts–N,
Gluten–G, Peanuts–P, Lupin–L, Molluscs–Mo