



CHEF'S DINNER

Thursday 25th September

CANAPÉS ON ARRIVAL

Crispy Polenta, Whipped Goats' Curd, Sorrel
Hot Smoked Salmon, Blini, Crème Fraîche, Herring Roe

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Smoked Chicken Terrine, Crispy Chicken Skin, Cornichons, Sourdough

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Wild Mushroom Pappardelle, Whipped Truffle Mascarpone

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Herb Crusted Lamb Loin, Shallot Purée, Pommes Anna, Heritage Carrots, Lamb Jus

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Spiced Ginger Cake, Honeycomb Ice Cream, Glazed Figs

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Chocolate Truffles

(paired wines with each course)