



Tasting Menu for The Private Dining Room

Oyster Beignet

Fennel Puree, Chorizo Foam

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Ballotine of Pure Foie Gras

Shallot Jam, Gingerbread

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Plum Tomato Consommé

Goat's Cheese and Basil Ravioli

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Loin of Wild Red Deer

Red Cabbage, Beetroot and Celery Root Mousse

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Loch Arthur Criffel

Charcoal Wafers, White Truffle Honey

Praline Mousse

Valrhona Cromesque and Hazelnut Ice Cream

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Coffee and Black Pepper Chocolate

£70.00 per guest – Minimum Numbers 6/ Maximum Numbers 12 guests

Food by Paul Moffat