

# Tasting Menu

£90 per person for 5 courses

Canapes of the day

Homemade bread & amuse bouche of the day

Loch Duart Salmon, garden potato & truffle terrine, crème fraiche sorbet

Duck fat poached salted fillet of Cod loin, garden leek & saffron compote, jalapeno mayonnaise, sweet vermouth emulsion

Turkey 'Wellington', cider gravy

Valrhona dark 70% chocolate delice, toasted hazelnuts, milk sorbet

Coffee & mince pies

# Vegetarian Tasting Menu

Canapes of the day

Homemade bread & amuse bouche of the day

Garden butternut squash velouté, mushroom duxelles & hazelnut 'raviolo'

Farlam Hall garden potato & herb gnocchi, seasonal vegetables, toasted pinenuts, 'Kozhambu' sauce

Vegetable pithiviere, cider gravy

Valrhona dark 70% chocolate delice, toasted hazelnuts, milk sorbet

Coffee & mince pies