

## Sample Tasting Menu £75 per head

Amuse Bouche Whipped goats cheese - hot honey - pomegranate - brioche crisp bread

First course

Duck liver parfait - tomato chutney - toasted focaccia

Second course Roasted North sea cod – dauphinoise – lemon and chive beurre blanc

Third course Duo of Pork- slow cooked pork belly - pan roasted pork fillet - fondant potatoes - tenderstem broccoli - whole grain mustard velouté

> Pre dessert Raspberry sorbet - white chocolate - fresh raspberries - mint

Dessert Vanilla bavarois - caramelised fig - candied walnuts - tuile

> 3 or 5 Cheese's from the trolley £9/£12 supplement