

## **'Celebrate Food Week' - Seasonal Tasting Menu**

6<sup>th</sup> – 12<sup>th</sup> November

£70 per person

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*Champagne and canapés*

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*Confit rabbit and cranberry rilette*  
*Thyme biscuit, orange segments*

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*Venison liver and foie gras parfait*  
*Focaccia bread, spiced apple compote*

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*Seared fillet of wild seabass*  
*Cauliflower purée, cauliflower fritter, curried almond dressing*

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*Roasted breast and braised leg of local mallard*  
*Pommes Anna, garden kale, candied cherries, port jus*

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*Home-smoked Colston Bassett Stilton*  
*Balsamic jelly, apricot biscuit*

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*Champagne and apple jelly*

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*Bitter chocolate tart, salted caramel ice cream*

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