

Christmas Season Vegetarian Tasting Menu £60

Canapés

Juniper spiced shortbreads
Petersham wild apple achard, pain d'épices
Chickpea and roasted almonds

Chestnut and cep soup, Château d'Estoublon olive oil

Golden beetroot, sarawak pepper goats' curd sorbet, hyssop

Semolina gnocchi, candied pecan, golden marjoram
(Add fresh Périgord black truffle £10.50)

Marina di chiggia pumpkin, rosehip, smoked cous cous, lady Plymouth

Verjus granita, wood sorrel and olive oil

Financier of macerated cherries, marzipan ice cream

Petits fours

Some dishes are already suitable for Vegans and we are pleased to adapt dishes.

Wine matches will be recommended for the canapés and each course.

