R E S E R V E

Set Menu

Starters

Roast Sweet Potato Velouté, Fennel Seeds and Chilli Oil

Smoked Salmon Tartar, Horseradish Cream, Beetroot and Seaweed

Homemade Boudin Noir of Hare and Pig's Head, Glazed Salsify, Panko Egg
and Preserved Lemon

Main Courses

Slow Confit Duck Leg, Butter Roast Fondant Potato, Pickled Walnuts and Candied Orange Jus

Pan Roasted Cod Fillet with Viennoise Crust, Capers and Normandy Sauce Butternut Squash, Globe Artichoke and Spinach Lattice, Chive Butter Sauce

Desserts

Dark Chocolate and Praline Roullie Marquise with Custard Ice Cream
Selection of Ice Creams and Sorbets

Isle of Mull Cheddar Shortbread, Blue Cheese Panna Cotta with Port Glazed Figs

Petit Fours

Lunch: £29.50 per person Dinner: £31.50 per person