

Beaujolais Nouveau Dinner

£49pp - three courses

Thursday 19th November | 7pm onwards

Starter

Mallard Pate

Cox Apple Compote, Beurre Noisette, Walnut Bread

Coq au Vin

Bacon Lardons, Beer Croutons

*Wild Mushroom, Artichoke & Camembert Tart
Curly Endive, Candied Walnuts, Madeira Dressing*

Main

Oxfordshire Pheasant Wellington

Celeriac Purée, Brassica, Blackberry & Beaujolais Jus

South Coast Cod

Leek Fondue, Pomme Purée, Brown Shrimps, Champagne & Hazelnut Beurre Blanc

Steak Bavette

Parsnip Gratin, Brandy & Green Peppercorn Sauce, Water Cress

Salsify & Wild Mushroom Pithivier

Bordelaise Jus, Cavolo Nero, Seeded Heritage Carrots

Dessert

Coffee & Hazelnut Mille-Feuille, Kirsch Cherry Compote

Conference Pear Clafoutis, Vanilla Crème Fraîche, Toasted Almonds

*French Artisan Cheese Selection. Walnut Bread, Whipped Burnt Butter
(£3 supplement)*