

1910

Bonfire Night Menu

5 Courses £45

Canapes

*Haggis BonBon, Mustard Mayo
Cheese & Onion Gougere
Goats Cheese & Beetroot Tart*

Artisan Bread

Whipped Salted Butter

Ham Hock & Confit Duck Terrine

Cherry Gel, Fine Herb Salad

12 Hour Braised Featherblade of Beef

*Roasted Herritage Carrot, Creamed Potato, Panchetta
and Baby Onion Jus*

Blackberry Custard Tart

White Chocolate Crmeux, Honeycomb

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Bonfire Night Menu

Gluten Free Menu

5 Courses £45

Canapes

*Hot Smoked Salmon Pate
Potato Terrine, Wild Mushrooms
Goats Cheese & Beetroot Tart*

Artisan Bread

Whipped Salted Butter

Roasted Butternut Squash Soup

Creme Fraiche

12 Hour Braised Featherblade of Beef

*Roasted Heritage Carrot, Creamed Potato, Panchetta
and Baby Onion Jus*

Blackberry Custard Tart

White Chocolate Cremeux, Honeycomb

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Bonfire Night Menu

Vegetarian Menu

5 Courses £45

Canapes

*Red Pepper Arancini
Cheese & Onion Gougere
Goats Cheese & Beetroot Tart*

Artisan Bread

Whipped Salted Butter

Roasted Butternut Squash Soup

Creme Fraiche

Wild Mushroom Pithivier

*Roasted Heritage Carrot, Creamed Potato and Baby
Onion Jus*

Blackberry Custard Tart

White Chocolate Cremeux, Honeycomb