

· THE LIBRARY ·

M E N U

CANAPES

Mini Potato Nest with Smoked Salmon Avocado & Pomegranate
Fig Chevre

AMUSE BOUCHE

Prosciutto & Pear Bites
Paired with: Tosti Prosecco, Italy, NV

SOUP

Caramelized Jerusalem Artichoke with Burnt Pear & Walnuts
Paired with: Marley Farm Pinot Gris, Australia, 2016

STARTER

Scrumpy Scallops Apple Tartar, Crispy Fennel & Pollen
Paired with: Seifried Old Coach Road Sauvignon Blanc, New Zealand, 2017

MAIN

Slow Roasted Venison, Swiss Chard, Sloe Berries & Mini Blue Cheese Fondant
Paired with: Parcelles Châteauneuf-du-Pape, France

PRE-DESSERT

Sorbet

DESSERT

Jaffa Cake Souffle
Paired with: Susana Balbo, Late Harvest Malbec 2016, Argentina

£69.95* / person for the 7-course tasting menu
Matching wines an additional £30.00 / person
***£35.00 / person for dinner inclusive guests**

Do you have allergies or other dietary requirements?
We would be happy to guide you through the options and explain our ingredients in detail.