



SUPPER CLUB-DECEMBER 30TH

WELCOME DRINKS

Enjoy a welcome cocktail or sparkling wine

STARTER

Potted Whitby Shrimp

Clarified butter, paprika, nutmeg served with toasted granary & chicken skin

Rainbow Beetroot Carpaccio

Whipped goats cheese with silver skin onions and walnut crumb

Chicken Liver Parfait

Poached port pear and golden brioche toast

PALATE CLEANSER

Champagne Sorbet & Lemon zest

MAIN COURSE

Fillet of Stone Bass

Butter bean, tomato & tarragon ragu with caper sauce and dill oil

Pan Fried Duck Breast

Celeriac puree, baby fennel and dukkah spice with a red wine jus and celeriac potato gratin

Pumpkin Gnocchi

Pumpkin, sage & basil gnocchi with tahini dressing and furikake pesto

DESSERT

Mini Black Forest Gateaux

Chocolate soil with kirsch gel and clotted cream ice cream

Lemon Set Custard

Lemon set custard with burnt white chocolate and whiskey oats

Passion Fruit Brûlée

With black pepper shortbread

£50 PER PERSON - PRE ORDER ONLY