

Tasting Menu

17th October 24 | 7pm | £95

#### Taste of Thailand

light prawn cracker with cucumber, lime and coriander gel, coconut, mango, red onion

### Edible Vegetable Garden

mixed roasted nut soil, pickled beetroot and wild mushroom, confit carrots, courgette, grilled corn, braised baby leeks, cauliflower and lovage puree

# Yuzu and Mint Granita with fresh raspberries

## Roasted Loin of Venison

celeriac dauphinoise, beetroot puree, braised carrots and spinach bitter chocolate venison jus

### **Nougat Glace**

frozen nougat with dried fruit and cherries with an almond tuile and raspberry coulis

Baileys Chocolate Ganache rolled in coconut