

Champagne Evenings
Join us the first Tuesday of every month!
£60.00/person ask staff for details

Oyster, passion fruit jelly, horseradish cream, lavender

Tomato consommé, peas, fevs & basil (v)

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Chicken & wild mushroom terrine, Cumberland sauce, micro herbs

Wild mushroom ragout, toasted garlic brioche (v)

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Bleikers organic smoked salmon, shallots, capers & lemon

Artichoke veloute, truffle oil (v)

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Goosnargh duck breast, cider fondant, glazed beetroot

Cider fondant, aubergine caviar, aubergine fritter, petit pois a la
francaise (v)

oOo

Elderflower champagne & strawberry jelly

**£60.00 per person inc. glass of champagne with first 4
courses**

Ask a member of staff for details on the next event

limited to 30 covers only