

Sample Dinner Menu

Canapés

Bouche

Mushroom Velouté - Hazelnut

Crab

White Crab – Brown Crab Royale

Chilled Watercress – Fine Herbs

O.Lambruschi, "Vendemmia", Colli di Luni, Italy, 2015, 125ml £7.00

Wild Sea Bass

Sea Leeks – Hen of the Woods

Caviar – Champagne Sauce

Marc Tempe, Riesling, Zellenberg, Alsace, France, 2016, 125ml £7.50

Aged Duck

Roasted Breast of Goosnargh Duck – Chestnut Puree

Spiced Leg Sausage – Parsnip – Apple

*Feudo Montoni, "Lagnusa", Nero d'Avola, Sicily,
Italy, 2016, 125ml £7.00*

Peanut

Nougat Glacé – Caramel – Banana Sorbet – Chocolate

*Château Dauphiné Rondillon, Loupiac, Bordeaux
France, 2008, 70ml £7.50*

or

Artisan Cheese Plate

£5.00 supplement or £10.00 as additional course

£55.00

Must be taken by the whole table

Hot Drinks and Petit Fours £4.95

***Our water is sourced from our own spring on Magic Hill.
For every bottle sold £1.00 is donated to Lake District Conservation.
Magically, the bottle is perpetual***

*All prices are inclusive of VAT. Service is not included.
All gratuities are shared amongst our team.*