

tasting
by
Sam & Butler

Vegetarian

Butternut Squash
Vegetables from the Garden

Salad of Beetroot
Quince, Granny Smith Apple, Walnuts

Tortellini of Wild Mushrooms
Salsify, Jerusalem Artichoke, Truffle

Chestnut Polenta
Roast Cauliflower, Wild Mushrooms, Cavolo Nero

Risotto of Garden Pumpkin
Aged Parmesan, Toasted Seeds, Organic Oil

Goat's Milk Tapioca
Sea Buckthorn, Rhubarb, Pistachio

Dark Chocolate Crèmeux
Wild Strawberries, Praline Biscuit, Local Honey

£80 or £125 with specially selected wines

Includes canapés, coffee and petits fours

Please let us know if you have any food allergies or special dietary requests