8 Course Degustation Menu

Canapés

White Onion & Medeira Soup, Chive “Espuma”, Shallot Rings

Smoked Courgettes with Baked Horseradish & Mango Cheesecake served with a Lime Vinaigrette

Peaches & Smoked Salmon Ballotine, Cucumber, Mint & Radish Salad with Sour Cream

Pineapple & Chilli Carpaccio with Basil Sorbet

Fillet of Cotswold Beef Wellington and Potato Puree, served with a Masala and Truffle Sauce and Seasonal Vegetables

Lemon Orange with Chocolate, Star Anise & Cardamom Soil

Brie de Meaux, Pickled Onions & Crisp Rye Breads

YES CHEF
HOSPITALITY