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Kir Royale and canapes on arrival

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Traditional French onion soup with Gruyere croutons (v)

Prawn, crab and lobster cocktail  
with buttered sourdough

Duck liver and port parfait with  
red onion chutney and ciabatta toast

Goat's cheese and shallot tart  
with pear and caramelised walnut salad (v)

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Fillets of sea bass with brown shrimp  
and Champagne sauce,

Local pheasant stuffed with haggis  
and bacon, and redcurrant jus,

Slow-cooked salted pork belly  
with crackling and warm apple sauce,

Tournedos rossini with madeira sauce

Mushroom stroganoff with wild rice (v)

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Chocolate hazelnut and salted caramel tart  
with passion fruit sorbet,

Almond meringue with strawberries  
and Amaretto ice cream

Doddington Dairy cheeseboard

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Pumphrey's renowned coffee or tea  
served with homemade truffles

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Champagne with the bells

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Six courses for 60.00