

# Festive Tasting Menu 2024

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£125.00 per person

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Available Tuesday – Friday and Mondays 9th and 16th December  
12 Noon to 1pm and 6:30pm to 9.15pm.  
Saturday, 12 Noon to 1pm and 5pm – 9:15pm

## ON ARRIVAL

A glass of Charles Heidsieck champagne and Chef's snack

## AMUSE BOUCHE

served with Art School bread and dulce & Lancashire raw milk butters

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(V, Vg) Trio of marinated Hooton beetroot: pickled golden saffron,  
blackberry & candy carpaccio with plant-based soft cheese and winter leaves

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Pan-seared Loch Fyne King scallop served in the half shell  
Jerusalem artichoke puree & crisp, apple & raisin dressing and Café de Paris butter

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Roast breast of Cumbrian maple-glazed salt-aged duck and confit leg stuffed  
cabbage parcel with soy juices and charred leek

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Pan-roast loin and pressed shoulder of Cheshire red deer venison with potato  
gâteau, morel farcie, cavolo nero, celeriac & black truffle puree,  
a taste of damson and sauce poivrade

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**Optional** Cheese course from our British selection, served with quince,  
Peter Jones truffle-scented local honey and homemade pear & red onion chutney  
**(Supplement £19.50 for 5)**

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Pre Dessert

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Vacherin of pomelo, orange and amaretto

**Optional Coffee and petit fours (£9 per person supplement)**

**Optional Wine Flight £75 per person**

