

Festive Tasting Menu 2025

£135.00 per person

Available Tuesday – Friday and Mondays 8th, 15th, 22nd & 29th December
12 Noon to 1pm and 6.30pm – 9.15pm.
Saturday, 12 Noon to 1pm and 5pm – 9:15pm

ON ARRIVAL

A glass of Charles Heidsieck champagne with a selection of Chef's snacks

AMUSE BOUCHE

served with Art School bread and dulce & Cheshire cultured butters

~

(V, Vg) Salad of salt-aged beetroot with blackberry, balsamic & Kalamata olive dressing, marinated vegan feta cheese, dill & cucumber relish and winter leaves

~

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

~

Roast breast of salt-aged and sesame & maple glazed "Creedy Carver" duck and parcel of confit duck leg with spiced beetroot purée, charred leek, hen-of-the-woods and kumquat & ginger sauce

~

Pan-roast loin of Cheshire red deer venison with celeriac & black truffle purée, cavolo nero, morel farcie, damson gel and sauce poivrade

~

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)

~

Pre Dessert

~

(Vg) Delice of cranberry, cherry, chocolate & amaretto

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

Optional wine flight available – £75.00 or Premium – £95.00