

Chef's Table Menu

The evening starts with a welcome from Nick where guests are served a glass of chilled Gusbourne and canapes whilst our Chefs introduce your menu for the evening.

Snacks

Wagyu beef fillet tartar / Mull cheddar gougères / Nicks smoked salmon lemon and black pepper / Dressed Scrabster crab, avocado, pomelo, smoked herring roe

1st course

Butternut squash agnolotti, sage burnt butter, aged pecorino

Fish course

Roast turbot, garlic and parsley pearl barley, wild mushroom, chicken sauce

Meat course

Spiced venison loin, venison black pudding tart, walnut sabayon, burnt orange

Dessert

Tart tatin, vanilla ice cream

Petit fours

Whisky chocolate