

Tasting Menu

To be taken by the entire table

Appetisers

~

Velouté of pumpkin, spinach tortellini, St Maure espuma

~

Pressed terrine of duck liver foie gras
pistachio nougatine, apple jelly scented with citrus,
toasted brioche

~

Pan roasted diver caught Scottish scallops,
caramelised endive, autumn salad

~

Steamed filet of John Dory glazed with honey and chilli,
Jerusalem artichoke

~

Pan-roasted Royal Balmorals estate venison
salsifys, butternut squash purée, prunes and chestnut

~

Pre dessert

~

Lemon tart with basil sorbet,
lemon zest confit, basil oil

~

Blueberry soufflé, blueberry sorbet
OR
Selection of seasonal farmhouse cheeses
walnut bread

**Wines can be matched to the
tasting menu, please ask the sommelier for details.**

£95.00

**£45.00 per person supplement for inclusive
dinner guest**