



An Evening with Our Chefs

Canape on arrival – Amy Miles

Crémant – France

1st

Filo Tart – Whipped goats' cheese, grilled peach, honey & walnut – Evie Sullivan

Verdejo – Spain

2nd

Smoked Chicken – Blue cheese cream, Jersey royal, spring onion & chive dressing –

Hayley Perry

Kisi – Georgia

3rd

Raviolo – Lobster, ricotta & lemon, baby vegetables & lobster bisque – Harry Young

Chardonnay – Australia

4th

Lamb Rump – Slow cooked shoulder, Roscoff onion, split pea & red wine sauce –

Tarren Noyce

Zinfandel – USA

5th

Pannacotta – Buttermilk, rhubarb & ginger – Rob Thompson

Late Harvest Chardonnay – Spain

Chefs

Amy Miles – Apprentice

Evie Sullivan – Apprentice

Harry Young – Chef de partie

Hayley Perry – Sous chef

Rob Thompson – Sous chef

Tarren Noyce – Executive Chef

Stuart Downie – Wines

£65 per person

Wine flight: £45 per person