



Supper Club

Amuse bouche

Roasted butternut squash soup
With goats cheese beignets and pomegranate pearls

Starter

Prawn ballotine wrapped in brown bread with marie rose sauce charred baby gem and a fennel pollen and bacon dust

Or

Blue cheese porridge with textures of beetroot and honey

Fish or Garden

Assiette of jerusalum artichoke with sorted wild mushrooms and toasted pine nuts

Or

Whisky sous vide salmon with carrot, orange and horse radish foam

Mains

Pancetta wrapped turkey with a chestnut farce bon bon, dauphine potatoes, parsnip puree, brussel sprouts, cranberry fluid gel and star anise jus

Or

Celeriac and chestnut filo parcel with fondant potato, smoked cheese mouse, brussel sprouts, parsnip puree, cranberry fluid gel and red wine jus

Lemon sorbet with limoncello

Dessert

Chocolate stout torte with maple glazed bacon ice cream

Or

Christmas pudding bauble

Petit four le digestif

Tuesday 13th of December
£65 or £85 with wine flight

The
REINDEER
@Long Bennington

