Shoot Dinner Menu

CANAPES

Wiltshire Cheese “Bomb” - Onion Ash
Warm Treacle Bread & Beef Butter
Lobster & chicken stuff Wing - Xo Honey Glaze
Venison Tartar - Lemon Caper Jam - Puffed Rice
Truffled Cheese Crumpet – Truffe Honey – Mushroom
Philly cheesesteak, savoury doughnut, cheddar air foam, wagyu, chive
Nori lime taco, enoki and pear
Tuna tartare cone, ponzu, yuzu

BREAD COURSE

Garlic Knots, rosemary Butter
Brioche Rolls, XO Butter
Milk bread, Bone marrow butter
Sourdough, Marmite Butter

STARTER

Devilled Kidneys on Sourdough, Chive
Roscoff Onion Tarte Tatin, Spring green salad, goats cheese
Foie Gras Parfait, Brioche, caramelized onion Chutney
Ham Hock Terrine, Milk Bread, Bone Marrow
Black Garlic, Asparagus, Crispy egg Yolk, Parmesan, Rocket
Venison Carpaccio, sorrel, parmesan, mustard
Caramelized scallops, Brown Butter, Rum caramel, Pear, Artichoke
Wild mushroom ravioli, black truffle
Bream Crudo, Aquachillie, cucumber, Burt Lime
Venison Tartare, Egg Yolk Jam, Crispy partridge skin

MAINS

Wood-roasted turbot with anchovy-chive butter
Fillet of Irish beef, wild mushrooms, bone marrow jus
Wood-fired duck breast, confit ragout, preserved elderberries
Slow-roast shoulder of lamb, hot rhubarb sauce
Venison Haunch, Wild Mushroom Ragout, Thyme Oil
Partridge, Celeriac, sauce soubise
Dry Aged sea bream, on a bed of heritage carrot mosaic with lemon gel, ponzu reduction and a teriyaki tuile
Rosemary, pecorino gnocchi, Sous vide chicken breast, salsa Verde, courgette, olive, artichoke and crispy skins.
Lamb loin, madeira jus, new potatoes with garlic and parsley, heritage baby carrots, garlic chips.

DESSERT

Dark chocolate mousse, sea salt, olive oil, hazelnut praline
Pear tart, crème brûlée ice cream
Salted honey panna cotta, roasted figs, almond tuille
Cinnamon poached pear, Caramelised white chocolate, elderberry
Salted caramel Basque cheesecake
Chocolate, Amaretto torte, cereal milk ice cream
Bergamot Meringue, Raspberry compote, Blackberry Creamux
Tiramisu Crème Brûlée

PETIT FOUR

Chocolate Violets
Raspberry and lemon macaroons
Honeycomb Chocolates
Apple, cinnamon madeleines
Marzipan Fruits
Wild berry Marshmallows