

FESTIVAL BANQUET

ON ARRIVAL

Glass of Champagne Perrier-Jouët

ON THE TABLE

Still & Sparkling Water

Morgassi Superiore Tuffo Gavi del Comune di Gavi DOCG

Paul Jaboulet Aine Crozes-Hermitage Les Jalets

ANTIPASTI

A selection of Trealy Farm cured meats, marinated olives, artisan cheeses and freshly baked bread

STARTERS

Fillet of wild seabass, cauliflower purée, smoked bacon, charred chicory and a rich red wine sauce (gf)

Chestnut & sage gnocchi, wild mushroom velouté with roasted butternut squash (vg)

MAIN COURSES

Fallow venison loin, salt-baked celeriac, fondant potato, braised red cabbage, roasted beetroot, sautéed cavolo nero and juniper (gf)

Roasted sweet potato & celeriac Wellington, served with fondant potato, braised red cabbage, roasted beetroot, sautéed cavolo nero and a rich mushroom gravy (vg)

DESSERT

Bramley apple & fig sticky toffee pudding, with butterscotch sauce and vanilla ice cream (vg,gf)

