

THE GARDEN

EVENTS

EPICUREAN MENU

Course 1 - canapé

CAN'T 'BEET' A CLASSIC?

Preserved autumn beetroot - Goats cheese - filo
Sancerre

Course 2 - amuse bouche

SHE SELLS SEASHELLS

Cornish scallop - gin & tonic - lime
Grüner Veltliner

Course 3 - soup

TEA & BISCUITS

basil - lemongrass - hair mirch - coriander - lime - milk biscuit
Riesling

Course 4 - appetiser

CATCH & COMPOSITION

Cornish Halibut - zucchini lattice - ratatouille - beurre blanc - chive oil New Zealand Sauvignon Blanc

Course 5 - main event

RAISING THE 'STEAKS'

Seared fillet of longhorn beef - black truffle - chanterelle mushroom - beef & bone marrow reduction
Châteauneuf-du-Pape

Course 6 - palate cleanser

SPICED ICE

Spiced plum sorbet - cinnamon - star anise
Nectar of the Garden

Course 7 - dessert

BE 'GRAPEFUL'

Langres - black grape three ways - rye cracker
20 Year Old Tawny Port

Course 8 - mignardise

BOWL OF CEREAL

cornflake praline - milk chocolate ganache
Scotch Milk