

Phytophagous Menu

Homemade Breads and Flavoured Butters

Amuse Bouche

Starter

Braised Globe Artichoke, Set Beetroot, Broad Bean Mousse, Asparagus, Nutmeg, Morels & Mushroom Bouillon

Mid-Course

Lightly Battered Courgette Flower and Bean Cassoulet, Confit Garlic and Haricot Puree, Wild Garlic and Sweet Pea Broth

Main

Slow Cooked Jackfruit with Sweet Roasted Garlic & Rosemary, Wild Mushroom Gratin, Truffle Infused Potatoes, Crispy Kale and Red Wine Jus

Sorbet Course

Confit Green Apple and Champagne

Dessert

Maple, Date & Hazelnut Tart with Avocado, Coconut & Cashew Ice Cream and Lime Confetti

Handmade Petit Fours and Coffee