

The Exclusive 65 Year Celebration Dinner Menu

Thyme Roasted Veal Sweetbread Ravioli

Black garlic, crispy shallot and chicken jus

2016 Gavi di Gavi, Ascheri

or

Poached Ballotine of Guinea Fowl

Jerusalem artichoke, celery and truffle

2015 Menetou Salon Blanc, Domaine du Chatenoy

Pavé of Scottish Halibut

Orkney scallop, shellfish bisque and gaufrettes

2015 Chablis, 1er Cru, Côte de Lechet, Domaine Jean Defaix

or

Mersea Crab with Slow Cooked Octopus

Preserved lemon, chorizo and nasturtium

2013 Pinot Noir 'Blanc de Noirs', Martin's Lane, Crouch Valley, England

Thetford Forest Venison Loin

Pommes Anna, salsify, plum and chocolate

2013 Cabernet Sauvignon, Cannonball, California

or

Honey and Marjoram Glazed Breast of Devonshire Duck

Young turnips, Cavolo Nero, duck jus and pistachio

2012 Cornas Grandes Terrasses, Paul Jaboulet Ained

Calvados Soaked 'Baba'

Apple compote, vanilla and caramel ice-cream

Muscat Beaumes De Venise

or

Dark Chocolate Fondant

Rum and raisin ice-cream

2015 Elysium Black Muscat Dessert Wine, California

Coffee and handmade chocolates

An additional glass of wine can be purchased at £7.95