



Champagne & Canape Reception
+ £75pp

AMUSE BOUCHE

STARTER

OAK SMOKED FAROE ISLAND SALMON
Morel Mushroom & Wild Garlic Sabayon

MAIN

CORN FED CHICKEN FROM LES LANDES
Smoked Alsace Bacon, Ratte Potato Puree, Sauce
Blanquette

DESERT

TAINORI CHOCOLATE
Sourdough Ice Cream, Salted Caramel, Macvin

PETIT FOURS

£175

Upgrade Starter to signature Exmoor
Caviar Starter £85pp

Upgrade Main Course to A5 Gunma
Wagyu Beef Course
£125pp