

: : Chefs' WHITES



VENI
PARTNERSHIP

Thursday 13th October 2022, £45 Per Person

Arrival Drink - French 75

A night with *Adam Spicer* from the Retreat East

FIRST COURSE

Black treacle and rye sourdough, black garlic butter

SECOND COURSE

Red wine and chocolate venison bresaola, pickled mustard seeds, smoked crème fraiche, candid walnuts, salt baked beetroot, chervil (N)

THIRD COURSE

Rabbit and guinea fowl terrine, pistachio, apricots, pear, poire Williams pear liquor (N)

FOURTH COURSE

Venison wellington, pickled blackberries, carrot, venison faggot

FIFTH COURSE

Spiced doughnut, carrot jam, woodruff sugar



To book a table please call 01473 382500

Due to the style of this menu unfortunately we can only cater to Vegetarians on this occasion