



THE DINNER

STARTER

Roasted Pumpkin Velouté *D N*

Slow-roasted pumpkin blended into a silky velouté, gently perfumed with nutmeg and cinnamon.

SHARING STARTERS

Levantine Beef & Lamb Meatballs *D G*

Hand-rolled beef and lamb meatballs glazed with pomegranate and cherry molasses, served over whipped labneh and finished with fresh parsley.

Puy Lentil & Celeriac Salad

Tender French Puy lentils with finely julienned celeriac and aromatic herbs, dressed with a fragrant black truffle vinaigrette.

Caramelised Onion & Emmental Tart *D G*

Slow-caramelised onions with thyme and melted Emmental, baked in a crisp, buttery pastry shell.

Smoked Salmon & Lemon Labneh *D F*

Delicately smoked salmon with dill, capers, and red onion, served alongside lemon-infused labneh.

G - Gluten *N* - Nuts *D* - Dairy *F* - Fish

PLATED MAIN COURSE CHOICE OF ONE

Vegetarian Winter Pithivier *D*

Golden puff pastry filled with creamed spinach, artichoke, and cheese, served with roasted winter root vegetables and nutmeg-infused mashed potatoes.

Black Angus Beef Tagliata *D*

Grilled prime Black Angus beef finished with garlic and parsley butter, served with nutmeg-infused mashed potatoes and roasted winter root vegetables.

Firewood Rotisserie Corn-Fed Chicken Capon *D*

Whole corn-fed chicken slowly rotisserie-roasted over firewood with mandarin and rosemary, served with rich jus, nutmeg-infused mashed potatoes, and roasted winter root vegetables.

Black Cod Pithivier *D G F*

Flaky black cod with spinach and winter root vegetables encased in delicate puff pastry, served with nutmeg-infused mashed potatoes.

PLATED DESSERT

Chocolate fondant *D N G*

Warm chocolate fondant with a molten centre, served with crème anglaise, cinnamon, and vanilla ice cream.

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