

Tribute to Bubl  Evening

24th September 2026

 85 per person

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M E N U

Amuse-Bouche

Smoked Salmon Blini · *lemon cr me fra che, dill*

Wild Mushroom Arancini (V) (VE available) · *parmesan, truffle mayonnaise*

Chicken Liver Parfait · *fig chutney, brioche*

Starter

Chicken and Pistachio Terrine · *pickled cucumber, herb salad*

Roast Heritage Beetroot (V) (VE available) · *whipped feta, walnut, balsamic dressing*

French Onion Soup · *Gruy re cro te*

Pea & Ham Terrine · *brioche, berry chutney*

Intermediate

Scallops · *cauliflower pur e, crispy pancetta*

Butternut Squash Risotto (V) (VG available) · *parmesan & sage crisp*

Poached Asparagus (V) (VG available) · *burrata, pea pur e, lemon dressing*

Grilled King Prawns · *avocado, mango, chilli, bruschetta*

Main

Lobster Thermidor · *fries, salad*

Beef Fillet Rossini · *potato fondant, red wine jus, carrots*

Halibut · *crushed Jersey Royals, pea & wild garlic pur e, lemon beurre blanc*

Wild Mushroom & Spinach Wellington (V) (VG available) · *mushroom jus, fondant potato, seasonal vegetables*

Sorbet

Lemon & Elderflower

Dessert

Chocolate & Salted Caramel Mousse · *raspberry coulis, chocolate crumb*

Lemon & Raspberry Cheesecake · *raspberry sorbet, fresh berries*

Vanilla Cr me Br l e · *shortbread, berries*

All desserts available vegetarian & vegan