

## MENU

*A glass of Boisdale Premier Cru NV Champagne on arrival*

New Orleans Style Crab Cheesecake, Creole Meunière Sauce

*or*

Marinated Beetroots with Avocado & Wiltshire Goats' Cheese  
Pickled Walnuts, Chili & Mint



Roast Free Range North Yorkshire Chicken & Foraged Wild Mushrooms

Château Chalon Sauce, Kentish Wild Cabbage

*or*

Fresh Linguine with Scottish Chanterelles & Kentish Ceps White Wine,  
Aged Parmesan, Tarragon



Cuban Single-Estate Dark Chocolate Torte,  
Cranachan, Scottish Raspberries, Honeycomb

*or*

Selection of British Farmhouse Cheese  
Doyenne Comice Pears, Date & Spiced Chutney, Oat Cakes

***Hennessy XO Cognac & coffee***

*Vegetarian options available on the evening. Please inform us of any food allergies when responding to this invitation.*