

# P O R T L A N D

PRIVATE DINING ROOM

DECEMBER LUNCH TASTING MENU - £55 P P

Our December Tasting Menu is for the whole table and offers a tremendous breadth of cooking techniques, plucking the highlights of this season's menu, spread across six courses. All courses are individually plated and each guest will receive their own dishes.

You have the choice between venison or turkey for the final course. One option must be pre-selected for the whole table.

*Please note, this is a sample menu, although on the day your menu will follow a similar structure with a similar balance of dishes*

*We can cater to all dietary requirements, as long as we have notice at least 48 hours in advance*

*Pickled & preserved vegetables*

*Chicken skins*

*Squash financiers with Old Groendal cheese*

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*Raw ocean trout, baby beetroots, creme fraiche & cranberries*

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*Salt baked celeriac, goat's curd & hazelnut*

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*Wild chanterelle mushrooms, polenta & hen's egg*

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*Red mullet, mussels, chervil root & pear*

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*Chanctonbury venison, heritage carrots, baby radish & bilberries*

*OR*

*Fosse Meadows Bronze turkey, parsnips, chicken of the woods and walnuts*

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*Quince, vanilla & chestnuts*

*Petit Four*