

# P O R T L A N D

## PRIVATE DINING FEASTING MENU

£75

### SNACKS FOR THE TABLE

Parmesan & mushroom macaron  
Elderberry gin cured trout, pickled kohlrabi & dill creme fraiche  
Chicken liver parfait & clementine doughnut

### STARTERS

*(one chosen by each guest)*

Jerusalem artichoke raviolo, chestnut, Parmesan & sage  
Orkney scallop, celeriac, apple & bacon  
Game and foie gras terrine, duck fat brioche & black truffle butter

### MAIN COURSE

Highland Beef Wellington  
  
Cornish mids & warm tartar sauce  
*Heritage carrots, hazelnuts, chervil and lamb fat*

### CHEESES

*(£8 supplement per person)*

Sourdough crackers, seeded water biscuit & crab apple jelly

### DESSERT

Tarte Tatin  
Chantilly cream & custard

*If you have any allergies or require information on any allergens relating to dishes on our menu  
please ask a member of the team for more information.*

*Game may contain shot*