

# P O R T L A N D

## PRIVATE DINING FEASTING MENU

### SNACKS FOR THE TABLE

Devonshire smoked eel, seaweed & creme crue  
Parmesan & mushroom macaron  
Chicken liver parfait, brioche, date & yuzu

### STARTERS

*(one chosen by each guest)*

Jerusalem artichoke gnocchi, macadamia, parmesan & sage  
Cornish sea bass, shellfish bisque, oyster, apple & ginger  
Celeriac & truffle raviolo, pickled onion, frisee, radish

### MAIN COURSE

Highland Beef Wellington

*Cornish mids, warm tartar sauce & trout roe  
Heritage carrots, hazelnuts, chervil and lamb fat*

### CHEESE

*(£8 supplement per person)*

Selection of cheeses, crab apple jelly, sourdough crackers

### 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*