

Indulgence 8 course Experience with paired Premier cru wines €175pp

Canapes

Smoked beetroot consommé, sauerkraut and wild mushroom filo nest, foie gras on pain d'épices
with pickled pear

Crémant de Limoux, Joséphine, Domaine Hautes Terres 2022

Amuse Bouche

Roasted red pepper and mascarpone espuma with parmesan cracker

Starter

Beetroot and gin cured vallée d'Ardoise trout with horseradish whipped cream, beetroot gel and a
juniper rice paper puff

Sancerre Blanc. Les Chailloux, Domaine Fouassier 2022

Pasta

Lobster and ricotta ravioli on a lobster bisque velouté with a lemon verbena foam and saffron
Picpoul. Les Croix Gratiot, Pinet 2023

Palate cleanser

Apple and cucumber sorbet

Main

Seared cep stuffed quail ballotine smoked on bed of hay and rosemary, quail leg popper on a
sweetcorn puree with twelve hour pommes anna, tender stem broccoli and Sauce Robert.

Santenay, Maladiere 1er Cru, 2021 Lucien Muzard et fils

Dessert

Chocolate cremeaux on a spiced gingerbread crumb, with honeycomb, spiced cherries, basil ice
cream and blackberry coulis

Mas Amiel. Vintage 2022, Maury

Cheese

Selection of fine local market cheeses with our homemade spiced apple chutney, dried fruit and
nuts, fresh fruit and crackers

Joux Plane Elderflower fizz