



M E N U

SATURDAY 28TH OCTOBER

STARTER

Cowdray cured venison carpaccio with foraged pickled girolles,
micro sorrel and chervil oil

Ⓟ Colston Bassett, pear and walnuts with Cowdray honey and chicory

MAIN

Cowdray lamb noisette, fondant potato, carrot puree, buttered savoy
cabbage and a red currant jus

Ⓟ Cowdray wild foraged mushroom risotto and black truffle oil

DESSERT

Apple bavarois, hazelnut praline

