



# MENU

## TO START

### INDIVIDUAL ALPINE MEZZE BOARD

Whole Champagne Baked Camembert with Crudites (Gherkins / Celery / Radishes)

Homemade Rosemary & Douglas Fir Focaccia (GF Bread available)

Gourmet Wild Boar Sausage Roll

(Vegan option available / GF)

Homemade Tippy Chutney in Gold Top Jam Jar (GFF)

Sticky Sausages Cognac & Mustard Glaze (GF)

Selection of Salami Raclette Bonbons

(in Panko GF Breadcrumbs)

## THE MAIN

Port Poached Fillet of Yorkshire Beef with Wild Garlic & Pernod Risotto

## TO FINISH

### SHARING DESSERT TRIO

Dark Chocolate & Cherry Mousse Trifle

Strawberry & Champagne Cheesecake

Lemon Posset with Tippy Fruits

*Dairy, Gluten and Vegan Friendly*

### CHEESE BOARD

Yorkshire Blue - French Brie - Black Bomber

Served with Oatcakes, Grapes, Figs and Homemade Chutney

FRESHLY BREWED BABA BLEND COFFEE