

R H O S Y N R E S T A U R A N T

Event Menu

S T A R T E R S

Duck liver parfait, date purée, raisin & chestnut loaf

Smoked salmon, goma dare, pickled cucumber

Parsnip velouté, parsnip crisp, burnt apple cream

M A I N S

Beef bourguignon, cavolo nero, horseradish pomme purée

Nori wrapped salmon, celeriac purée, smoked caviar & dill
sauce

Crown Prince raviolo, roasted pumpkin, Jerusalem
artichoke, onion & truffle velouté

All served with seasonal vegetables

D E S S E R T S

Chocolate crémeux, cherry compote, mascarpone espuma,
buckwheat granola

Ginger sticky toffee pudding, brandy sauce, pecan brittle

Perl Wen mousse, oat biscuit, pickled grape, rosemary honey

Coaltown coffee or Brew tea

2 Courses £50

3 Courses £60

per person

Please note a discretionary service charge of 12.5% will
be automatically added to the bill