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## AMUSE BOUCHE CHOICE OF

POTATO CRIPS

SOUR CREAM, HERRING EGGS, CHIVES

BRIOCHE SOLDIERS V

NOORDERKAAS, APPELSTROOP

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## STARTERS CHOICE OF

FRENCH ONION SOUP

BEEF CONSUMME, CARAMELISED ONIONS, SOURDOUGH,  
FRENCH GRUYERE, HERB OIL

PICKLED CAULIFLOWER VG

PICKLED CAULIFLOWER, CELERIAC MEDALIONS, PISTACHIOS,  
RASPBERRY POWDER

DUCK & TURKEY TERRINE

SMOKED BLACK GARLIC, APPLE & ONION CHUTNEY

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## MAIN CHOICE OF

ENTRECOTE

BLACK PEPPER MAPLE SYRUP JUS

SCALLOPS

BUTTERNUT SQUASH, BROWN BUTTER SAUCE, LENTILS

CARAMELIZED CELERIAC VG

CELERIAC CREME, ROASTED HAZELNUTS, VEGAN JUS

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## DESSERT CHOICE OF

CHOCOLATE MOUSSE VG

MANDARIN COMPOTE

CREME BRULEE

STROOPWAFEL CREME BRULEE

CHEESEBOARD

SELECTIONS OF ARTISANAL CHEESES, GRAPES, QUINCE JAM, FIG BREAD, OLIVES

VG VEGAN

V VEGETARIAN

WE DO OUR BEST TO SERVE UP DISHES USING SEASONAL AND LOCALLY SOURCED PRODUCE WHERE POSSIBLE. FOR ANY ADDITIONAL INFO ON ALLERGENS PLEASE ASK ONE OF OUR FRIENDLY TEAM.