

WILD FEAST AT THE WESTON

ARRIVAL

Wild Spritz
Winter Lemonade

FIRST COURSE

Ham Hock and Winter Herb Arancini
Crisp belly
Apple

SECOND COURSE

Creamed Wild Mushroom Soup
Winter chanterelles
Cep powder

Wine pairing one
Mock one

THIRD COURSE

Charred Smoked Salmon
Lemon and caper butter
Burnt cauliflower
Chilli pulp

FOURTH COURSE

Roast Local Chicken Breast
Crushed wild salsify
Herb roasted red potato
Rosemary and thyme sauce

Wine pairing two
Mock two

FIFTH COURSE

Iced Vanilla and Rum Parfait
Poached winter fruits
White chocolate
Brandy cane

Wine pairing three
Mock three

TO FINISH

Tea and Coffee

Although every effort is made to avoid cross contamination, we cannot guarantee than any of our dishes don't contain the 14 allergen groups
