



*Thursday, 16th October*

An evening with Laura Butler-Madden,  
Interior designer and founder of GROVE England.

BAKED BEETROOT TARTAR

Blackberries, Pistachio, Lovage, Chamomile

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NORFOLK QUAIL

Trompette De La Mort, Sweetcorn, Pine Nut Praline

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HALIBUT LOIN WITH A CITRUS CRUST

White Beetroot, Champagne Sauce, Pink Grapefruit and Jasmine,  
Sea Vegetables

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VIN SANTO AND CEDARWOOD POACHED PEAR

Crème Fraîche

*80 per guest*

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%.  
All produce is prepared in an area where allergens are present. For those with allergies, intolerances  
and special dietary requirements who may wish to know about the ingredients used, please ask a  
member of the Management Team.



*Thursday, 16th October*

An evening with Laura Butler-Madden,  
Interior designer and founder of GROVE England.

*Vegetarian*

BAKED BEETROOT TARTAR  
Blackberries, Pistachio, Lovage, Chamomile

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ROASTED DIAKON  
Trompette De La Mort, Sweetcorn, Pine Nut Praline

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ROASTED MATAKI MUSHROOM  
Confit Potato, Burnt Leek, Tarragon and Jasmine Velouté

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MULLED WINE AND CEDARWOOD POACHED PEAR  
Crème Fraîche

*80 per guest*

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and special dietary requirements who may wish to know about the ingredients used, please ask a  
member of the Management Team. (V) Vegetarian