

CHALK

WISTON

SAMPLE WINTER MENU

Starters

Crispy Hens Egg, Estate Artichoke Velouté, Pickled Celery & Tarragon

Chicken Liver Parfait, Madeira Jelly, Pickled Shiitake & Toasted Brioche

Beef Tartare, Salt baked Beetroots, Mustard & Sourdough

Juniper Smoked Salmon, Gribiche Sauce Fennel & Dill

Mains Courses

Braised Ox Cheek, Estate Cabbage, Charred Broccoli & Gremolata

Wood Fired duck, Estate Celeriac, Pear, Chestnut & Green Peppercorn Sauce

Butter Poached Day Boat Fish, Creamed Leeks, Preserved Lemon & Lobster Bisque

Estate Pumpkin Bolognese, Parsley & Aged Parmesan

Desserts

Apple Tart Tatin, Cinnamon Ice Cream

66% Dark Chocolate Bar, Walnut Ice cream & Coffee

Spiced Crème Caramel, Estate Honey & Almond Cake & Poached Pear

Selection of British Cheeses, Estate Preserves & Seeded Crackers