

## AUTUMNNAL GOURMET NIGHT

## THURSDAY 18<sup>TH</sup> SEPTEMBER | 7PM

Highland venison Scotch egg with spiced date purée

Crispy cod cheek, chopped egg tartar, sea herbs & pickled cucumber

Pan-roasted salmon, creamed brown butter celeriac, pickled fennel & watercress salad

Bone-in veal schnitzel, roast garlic & thyme butter, caper berries, dressed autumn leaves & hash brown potatoes

Ruby chocolate mousse, blackberry coulis and pistachio praline

Baron Bigod, crackers & membrillo jam

Six Courses - £75pp

Wine pairings can be added at an additional cost.

£5 of your ticket will go towards a raffle to win a dinner for two with exclusive wine pairings. All funds will be donated to Dogs for Good.