thompson's

19th, 20th & 21st November

Snacks

Tandoori-Spiced Oyster Pâté – *oyster beignet*
Buttermilk Chicken Wing – *pickled butternut squash & pine*
Winter Truffle & Parmesan Cheese Gougère

"Tagliatelle" of Celeriac
Warm celeriac & Oscietra caviar cream, green apple & nasturtium

Ravioli of Hen's Yolk, Ratte Potato & Winter Truffle
Roasted veal sweetbreads & Madeira jus

Kombu-Cured Cod Loin
Poached mussels, heritage carrots & saffron beurre blanc

Dry-Aged Silver Hill Duck Breast
Tartlet of slow-cooked duck leg ragù, cavolo nero & parsnip purée
Szechuan pepper & red cabbage jus

Burnt Quarr Abbey Honey Panna Cotta
Blackberry mousse, honeycomb & honey tuile

Selection of Continental & Intercontinental Cheeses
Fifteen pound supplement

Tangerine & White Chocolate Parfait
Crème fraîche & sloe gin sorbet, bay leaf meringue

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7 Courses - One Hundred and Thirty-Five Pounds Per Guest
6-Course Wine Flight - Ninety-Five Pounds Per Guest
3-Course Wine Flight - Fifty Pounds Per Guest

thompson's

19th, 20th & 21st November
Vegetarian Menu

Snacks

Smoked Beetroot Croustade – *seaweed salad*
Buttermilk Heritage Carrot – *pine*
Winter Truffle & Parmesan-Style Cheese Gougère

"Tagliatelle" of Celeriac
Warm celeriac cream, green apple & nasturtium

Ravioli of Hen of the Woods Mushroom
Roasted Jerusalem artichokes, sage & Madeira jus

Croquette of Spiced Cauliflower
Steamed root vegetables in a saffron beurre blanc

Twice-Baked Cheese Soufflé
Sautéed flower sprouts, creamed Brussels sprouts
Roasted chestnuts & nut brown butter

Burnt Quarr Abbey Honey Panna Cotta
Blackberry mousse, honeycomb & honey tuile

Selection of British Cheeses
Fifteen pound supplement

Tangerine & White Chocolate Parfait
Crème fraîche & sloe gin sorbet, bay leaf meringue

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7 Courses - One Hundred and Thirty-Five Pounds Per Guest
6-Course Wine Flight - Ninety-Five Pounds Per Guest
3-Course Wine Flight - Fifty Pounds Per Guest