thompson's

15TH, 16TH & 17TH October

Snacks
Parmesan Cheese Gougère
Croquette of Rare-Breed Pork & 'Nduja - pickled fennel
Escabeche of Red Mullet - saffron aioli

Cuttlefish Ink Breadsticks with House Taramasalata

Heritage Beetroot Tart
Whipped goat's curd, pickled & candied walnuts, tarragon & blackberry
Joel Gott Pinot Gris, Willamette Valley, Oregon 2022

Ravioli of Chicken & Duck Liver
Apple & celeriac rémoulade, roasted chicken & Madeira sauce
Olivier Leflaive, Rully 1er Cru Vauvry, Burgundy 2022

West Coast Scottish Scallop - Pan-Roasted with Nori
Shellfish ragout with kaffir lime, lemongrass & ginger
Domaine les Ormousseaux, Pouilly-Fumé, Loire Valley 2021

Roasted Loin of Red Deer Crusted with Toasted Oats & Juniper
Confit leg doughnut, quince, parsnip & sauce grand veneur
Archivio Aglianico, Campania 2021

Lemon Verbena & Buttermilk Mousse
Verbena-poached pears & local honey

Selection of British Cheeses [Fifteen Pound Supplement]

Hazelnut, Vanilla & Damson Frangipane Tart
Brown butter crémeux, damson gel, hazelnut tuile
Château Filhot, Sauternes 2016

6 Courses - One Hundred Pounds Per Guest
7 Courses - One Hundred and Twenty-Nine Pounds Per Guest
8 Courses - One Hundred and Fifty Pounds Per Guest

Three Course Wine Flight - Forty Pounds Per Guest
Four and Five Course Wine Flight [see Supplements]

thompson's

15TH, 16TH & 17TH October

Vegetarian Menu

Snacks

Aged Cheddar Gougère

Mushroom & Onion Croquette - pickled fennel

Jerusalem Artichoke Velouté - pickled baby artichoke

Olive Oil Breadsticks with Baba Ganoush

Heritage Beetroot Tart

Whipped goat's curd, pickled & candied walnuts, tarragon & blackberry

Joel Gott Pinot Gris, Willamette Valley, Oregon 2022

Ravioli of Celeriac & Truffle

Apple & celeriac rémoulade, roasted mushroom & Madeira sauce

Olivier Leflaive, Rully 1er Cru Vauvry, Burgundy 2022

Roasted Cauliflower

Caramelised cauliflower purée, lemongrass, kaffir lime & pickled raisins

Domaine les Ormousseaux, Pouilly-Fumé, Loire Valley 2021

Butternut Squash & Leek Pithivier

Celeriac purée, cavolo nero & mushroom sauce

Archivio Aglianico, Campania 2021

Lemon Verbena & Buttermilk Mousse

Verbena-poached pears & local honey

Selection of British Cheeses [Fifteen Pound Supplement]

Hazelnut, Vanilla & Damson Frangipane Tart

Brown butter crémeux, damson gel, hazelnut tuile

Château Filhot, Sauternes 2016

6 Courses - One Hundred Pounds Per Guest

7 Courses - One Hundred and Twenty-Nine Pounds Per Guest

8 Courses - One Hundred and Fifty Pounds Per Guest

Three Course Wine Flight - Forty Pounds Per Guest

Four and Five Course Wine Flight [see Supplements]