



**'MENU A LA CARTE'**

**£55.00**

**AMUSE BOUCHE**

HARICOT BLANC CAPPUCCINO, SAUTEED MORELS

**STARTERS**

TERRINE OF PERIGORD FOIE GRAS, MADEIRA JELLY, TOAST POILANE  
*GLASS MONBAZILLAC, BORIE & MANOUX, FRANCE NV £7.00 70ML*

TOURNEDOS OF ORGANIC SALMON, SEARED LANGOUSTINES, SPICED PUY LENTILS

JERUSALEM ARTICHOKE VELOUTE, CROSNES, AGED PARMESAN

MOSAIC OF TRUFFLED CHICKEN, GRESSINGHAM DUCK BREAST,  
JABUGO HAM, WILD MUSHROOMS, MADEIRA JELLY

SEARED HAND DIVED SCALLOPS, ROAST CELERIAC PURÉE,  
BRAEBURN APPLE, BLACK WINTER TRUFFLE

**MAINS**

WHOLE LEMON SOLE (SERVED ON THE BONE), BROWN SHRIMPS, LEMON,  
PARSLEY BEURRE NOISETTE, LIME POMME PUREE

CABERNET SAUVIGNON POACHED TURBOT, TRUFFLED POMME PURÉE,  
BLACK GARLIC, CRISPY CEPES

SCOTTISH RED-LEGGED PARTRIDGE, GLAZED ROOTS, POMEGRANATE,  
SAUCE ALBUFERA

FILLET OF LOCAL BEEF, ROAST 'ROUGIÉ' FOIE GRAS,  
POMME PURÉE, GARLIC, THYME & SPINACH, SAUCE PERIGUEUX

SQUAB PIGEON 'EN VESSIE', PUY LENTILS, BEETROOT & BOUDIN NOIR TIAN,  
JUS A LA FLEUR DE THYME

**DESSERTS**

MORELLO & GRIOTTINE CHERRY SOUFFLE, DARK AMEDEI CHOCOLATE SAUCE

BLOOD ORANGE PARFAIT, CITRUS GARNISH, CRYSTALLIZED MINT FRAGMENTS

COMICE PEAR TARTE TATIN, PICKLED WALNUT & BLUE CHEESE ICE-CREAM

DARK CHOCOLATE PAVÉ, MAPLE & PUMPKIN SEED ICE CREAM

A SELECTION OF FINE CHEESE, FROM OUR CHEESE TROLLEY

**COFFEE & TEA**

**WITH HAND MADE CHOCOLATES**

**£4.25**

**SAMPLE MENU**

[www.theboxtree.co.uk](http://www.theboxtree.co.uk)