

THREE DaRLINGS

C H E L S E A

3 courses - £85pp

From 16 November

Starters

Winter fig & pear salad cooked in port, focaccia bread roasted in garlic

Roasted Orkney scallops in the shell, provencal butter

Terrine of cured italian pork, stewed fruit and sourdough

Mains

Paprika roasted italian squash, vadouvan spices, italian bitter leaves

Spit roasted provencal chicken, rosemary & garlic potatoes, mustard dressed green salad

Wild sea bass on red wine sauce, polenta, wild mushrooms

Desserts

Tonka bean soft serve, winter berries

Gascony apple tarte tatin, Jersey cream ice cream

Stilton & italian quince, raisin bread

Coffee & mince pies

