

3 COURSE MENU @ £75/PERSON

**Starter**

Skagen, Nordic prawn cocktail  
Homemade Gravadlax, dill mustard, sourdough bread  
Leek and potatoes soup, black winter truffle oil  
Cured deer loin, celeriac remoulade, capers

**Main**

Plaice, romesco, mussels & lemon butter  
Duck breast, caramelised onions, apple & prunes, creamy parsnip  
Skyr yogurt, maple syrup roasted heritage carrots, almond salsa

Fries/ seasonal salad/ curly kale

**Dessert**

Homemade cinnamon buns  
Kaddlakaka  
Risalamande, hot cherry sauce

Ps. Complementary bread and side dishes for the table