

# November Menu

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Prince Crown Squash & Cumin Soup  
Rosemary focaccia

Roasted Devon Scallops in Shell  
Cauliflower textures, raisins & Curry oil

Amuse-bouche  
Gin & Tonic sorbet

Roasted Venison Loin  
Parsnip gratin dauphinoise, braised red cabbage,  
celeriac purée , Red wine & Juniper jus

Classic Glazed Lemon tart  
Raspberry sorbet, Hazelnut praline & Raspberry gel

\*£60.00pp

\*\*Wine flight and coffee additional cost