

Thunderbridge Gardens Chefs Experience

7 Course Tasting Menu £119
Accompanying Wine Flight £49

Amuse-Bouche

Crispy Cotwolds Hens Egg
Cod brandade & hand picked Whiby crab
Codicci Banda Nera Fiano, Italy 125ml

Hazelnut Crusted North Sea Halibut
Fennel & orange salad
Deakin Estate Viognier, Victoria, Australia 125ml

Salt Aged Yorkshire Venison Loin
Honey & chestnut roasted parsnips & red wine sauce
Privada, Bodega Norton, Argentina 125ml

Champagne & Fruit Foam

Textures of Chocolate & Black Cherry
Rasteau, Vin Doux Naturel, Rhone, France

A Selection of Fine Cheese for the Table to Share
Served with homemade chutney

All Chefs Experience bookings are subject to a £10pp non refundable deposit, due when booking
All tables must be for a minimum of 12 guests, with a maximum of 16 guests
Chefs Experience tables are strictly subject to availability
Dietary requirements can be catered for if we are informed prior to the date of the booking

