

Thunderbridge Gardens Chefs Experience

6 Course Tasting Menu £89
Accompanying Wine Flight £39

Amuse-Bouche

Horseradish & Mackerel Pate
Toasted sour dough & pickled shallot ring
Mancura Sauvignon Blanc, Chile

Grilled John Dory
Cauliflower, wilted iceberg with a clam broth
Picpoul De Pinet Beauvignac, France

Slow Cooked Yorkshire Lamb Shoulder
Potato puree, braised red cabbage & red currant sauce
Featherdrop Pinot Noir, Hawkes Bay, New Zealand

Champagne & Fruit Foam

White Chocolate Parfait Wrapped in Freeze Dried Raspberries
Mango semi gel & white chocolate powder

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

