

AN EVENING WITH DEAN EDWARDS

Friday 8th November 6.00pm & 8.30pm
Saturday 9th November 6.00pm & 8.30pm

AMUSE BOUCHE

Ashton Court venison croquette
Tomato gazpacho shot with parmesan crisp

STARTERS

Seared scallops, celeriac puree, compressed apple, apple caramel, fresh granny smith and micro herbs
Butternut squash arancini, butternut puree and crispy sage leaf

MAINS

Lamb rump, lamb shoulder bonbon, zhough dressing (Yemini salsa verde) labneh, micro coriander and spiced fondant potato.
Mushroom wellington, potato fondant, roasted root vegetables, celeriac puree and mushroom sauce

DESSERTS

Salted caramel and chocolate torte, ice cream and amaretto crumb
Sticky toffee pudding, caramel sauce and clotted cream

DINNER EXPERIENCE £49.99

Upgrade to VIP experience to meet Dean Edwards and receive a copy of his latest book 'Cook Slow'

VIP EXPERIENCE £69.99

(V) Vegetarian | (N) Nut | (GF) Gluten Free.

Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.