

DUSK

"Where stories are cooked"

Preface:

This years corporate Christmas Dinners, Combining scientific cooking methods with homegrown herbs, local produce, and a light theatrical experience. Menus designed to trigger your senses, touch, smell, see, hear and taste executed and led by Chef Stephen Gomes

3 Course Christmas Tasting Dinners

To begin.....

Gunpowder Prawns – *twist on English cocktail with gunpowder spice*

or

Gunpowder Veg (v) – *vegetarian twist on English cocktail, spiced chickpeas, puff rice, pomegranate, yogurt blast, cumin smoke*

To follow.....

Beef Wellington Parcels, truffle gravy, goose potatoes with trimmings

or

Vegetable Wellington Parcels, truffle gravy, butter potatoes with trimmings (v)

To finish.....

Sticky toffee pudding with condensed milk ice cream

or

Strawberry Cheesecake

£59pp

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