



Secret Gourmet Evening 2018



Mallard liver parfait cornet

Crispy Longhorn ox cheek with charcoal

Trappist ale bread and cultured butter

Stonehurst Farm heritage potatoes, Charnwood Forest mushrooms

Trout from Cropston reservoir cured in Burleighs gin and lightly smoked, yoghurt and pine

Loin of Bradgate Park venison cooked over embers, venison faggot, celeriac cream,
acorn and hazelnut, damson sauce

Swithland slate

Mulberry jelly

Mushroom chocolate

Honey and bee pollen fudge



If you are concerned about food allergies please ask a member of the team for assistance