



# IS IN THE AIR AT INC GROUP



£45 PER PERSON INCLUDING A GLASS OF CHAMPAGNE OR KIR ROYALE ON ARRIVAL

## ♥ AMUSE ♥

Truffled Jerusalem Artichoke Soup

Foie Gras Beignet & Parfait

## ♥ STARTER ♥

Ballontine of Scottish Salmon

*with Sorrel Foam & Caviar*

Galantine of Quail

*with Yellow Chanterelle & Tortellini of Quail's Egg*

Millefeuille

*of Globe Artichoke, warm Somerset Goat's Cheese & Barigoule Dressing*

## ♥ MAIN COURSE ♥

Halibut poached in Red Wine

*with Roast Salsify & Trompette de Mort*

Roast Venison Loin with Damson/Cep Jam

*Winter Greens & Juniper jus*

Pithivier of Roasted Root Vegetables & Stilton

## ♥ DESSERT ♥

Glazed Chocolate Mousse

*with Passion Fruit Jelly*

Baked Alaska

*with Kirsch Macerated Cherries*



TRAFALGAR  
TAVERN

