

Tickton Grange

N . Y . E T A S T I N G D I N N E R

ARRIVAL

Champagne & nibbles

FIRST COURSE

Cod cheek, cured cod roe
Beef carpaccio, old Winchester, pickles
Pea, goats cheese & mint croustade

SECOND COURSE

Jerusalem artichoke veloute, freshly shaved winter truffle

THIRD COURSE

Chalk stream trout, orange, dill, pine nut

FOURTH COURSE

Haggis, neeps & tatties

FIFTH COURSE

Hand dived scallop, seaweed infused smoked butter sauce

SIXTH COURSE

Partidge, wild mushroom, cured ham, bread sauce

SEVENTH COURSE

Clementine & basil sorbet

EIGHTH COURSE

Dark chocolate mousse, coffee, marscapone, cocoa nibs OR
Tickton cheeseboard, house baked fruit loaf and accompaniments

FOR AFTERS

Coffee & handmade Tickton truffles

Arrive at 7.30pm to a champagne reception before dining at 8pm. Guests are welcome to then join the masquerade ball to bring the New Year in. We ask that balance of payment and wine choices are given by the 11th of December.