

# *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.