

An Evening with Gyles Brandreth

Saturday 17th October 2026

£195.00 per person

Starters

Pumpkin Panna Cotta (M, Su)

fennel, honey, smoked duck, pickled woodland mushrooms

Beetroot Fondant (PB, V, Su)

whipped feta, confit tomato, chilli jam

Fish Courses

Smoked Haddock Mousseline (Mo, E, M, Su)

nantaise sauce, caviar, herbs

Tomato Consommé (PB, V)

basil & truffle

Main Courses

Beef Sirloin Poached and Roasted (M, Su)

rosti potato, creamed cauliflower, glazed carrots, peppercorn sauce

Celeriac Pave (PB, V, G)

honey roasted crumb, butternut squash, fennel confit, herb Nantais

Desserts

Old Fashioned Milk Cake "Pooh Bear Recipe" (V, N)

caramel ice cream, honey, roasted walnuts, carrot parfait

Honey and Lemon Panna Cotta (PB, V, So)

forest berries, oat milk ice cream, raspberry puree

Coffee and Petit Fours

Unless dietary requirements have been provided, all guests will be served the following menu:
Panna Cotta, Haddock Mousseline, Beef and Old Fashioned Milk Cake.



If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish So - soybeans
Su - sulphur dioxide & sulphites V - vegetarian