

the dining room

**Guest Chef Evening with Charles Coulombeau,
Chef Patron, of 'La Maison dans le Parc' - 6th March 2024**



Canapés

Pigs trotter, anchovies and walnuts

Oyster en gelée, jalapeños and dashi

Charles Coulombeau

Scallop toast, XO crumpet

Chicken wing, Chicken Skin, black truffle

Ricki Weston

Starter

Mosaic of langoustines, fermented milk
and kristal caviar

Charles Coulombeau

BBQ'd venison agnolotti, consommé,
mushroom glaze

Ricki Weston

Main

Pollock, artichoke, sea buckthorn and
green curry

Charles Coulombeau

Salt aged Duck, red pepper,
aubergine, basil

Ricki Weston

Dessert

Sweet woodruff, 53% baked chocolate,
fermented raspberry

Ricki Weston

Strawberries, amaretto sour and verbena

Charles Coulombeau

Petit four

Sesame guimauve

Charles Coulombeau

Citrus Tea

Ricki Weston