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*Tickton Cyrange*

W E L C O M E

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Champagne & nibbles

T O S T A R T

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Parsnip soup, honey & black sesame

East Yorkshire ham terrine, smoked mayonnaise, dill pickled vegetables

Staal's smoked fish cake, curried cauliflower, herb oil

F O R M A I N

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Charred sirloin of beef, wild mushroom, whisky & orange jus

Pan fried monkfish, sage, chestnut, apple

Butternut squash farro risotto, goat curd, pumpkin seeds

P R E D E S S E R T

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Clementine & basil

D E S S E R T

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Sticky toffee pudding, boozy raisins, vanilla ice cream

Chocolate delice, vanilla mascarpone, cherry sorbet

Tickton artisan cheese, house baked fruit loaf, grapes, celery, biscuits

T O F I N I S H

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Coffee & handmade Tickton truffles

M I D N I G H T T O A S T

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A saucer of Gallimard Père et Fils champagne

£100 per guest