

Lot-14
Chefs tasting menu
30th October 2025

95pp
Glass of champagne on arrival

Amuse bouche

1st course

Parsnip

Roasted parsnip velouté, salt baked hispi cabbage, shaved black truffle
Served with warm crusty bread

Starters

2nd Course

salmon

Beetroot cured Salmon Gravlax, apple & celeriac remoulade,
royal oak honey & crème fraîche

3rd Course

Ham hock

Ham hock terrine, curried piccalilli with baby vegetables & Herb oil

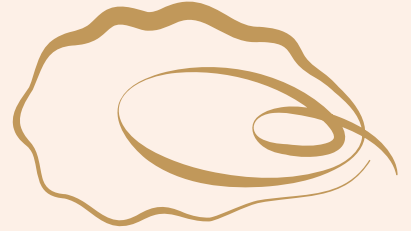
4th Course

Lamb shoulder

Slow roasted spiced lamb shoulder with sumac and pickled red onions
Mint yoghurt

Lot 14

at Theydon



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at Theydon

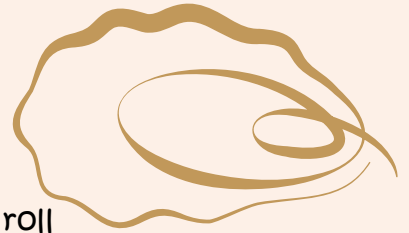
Mains

5th Course

Trio of Aylesbury Suffolk duck

Duck breast, duck spring roll, duck puff roll

Lovage mayo & bone marrow jus



6th Course

Turbot

Grilled turbot, pomme puree, rainbow swisschard, roasted Jerusalem puree, crispy shallot & garlic with a Dill sauce

7th Course

Beef Wellington

Beef wellington, Chantelle mushroom, red wine jus

Palate cleanser

8th Course

Lemon sorbet, elderberries compot and shot of homemade sloe gin

Dessert

9th Course

Mille-feuille, mulled wine pear, pear fluid gel, Chantilly cream