Nordic Christmas Taster

Level 3 students and Chef Leona Ko

CURED SALMON TARTLET

Beetroot-cured salmon, dill crème fraîche, pickled cucumber, rye crisp

JERUSALEM ARTICHOKE VELOUTÉ

Truffle espuma, crispy kale, hazelnut crumb, chive oil

SMOKED COD & MUSSEL

Lightly smoked cod loin, mussel velouté, compressed fennel, sea herbs, dill oil

ROAST VENISON SADDLE

Celeriac purée, braised red cabbage, glazed heritage carrot, juniper jus, potato fondant

NORDIC CHEESE COURSE

Aged Scandinavian blue cheese, rye cracker, mulled lingonberry chutney, candied walnuts

CHRISTMAS FOREST

Chocolate soil, spruce ice cream, cranberry gel, caramelised pine nuts, dark chocolate mousse

£42 PER PERSON

