



H O G M A N A Y 2 0 2 2  
T A S T I N G M E N U

Canapés & Durn House Cocktail on Arrival

**MIRIN MARINATED QUAIL'S EGG**  
with mashed potato, chive cream & Arënkha caviar

**PAN-FRIED PIGEON BREAST**  
with buttery ginger cabbage, morello Cherry  
paste, garlic lemon & foie gras toast

**CHILLI, LEMONGRASS &  
GINGER SORBET**  
with a crack glass tuile

**FRESH PLUMP OYSTER**  
with beetroot, oxtail, & whole  
camembert milk foam

**ENGLISH TEA**  
Crispy brick pastry cone, Darjeeling tea frozen  
mousse & crushed gavottes wafers

Freshly Brewed Coffee or Tea with Chef's Petit Fours

If you have any food allergies or intolerances, please inform a member of staff. Our kitchen can accommodate most food allergies. Unfortunately, we cannot guarantee that any item on our menu is free from traces of nuts.