



CARRIAGES

RESTAURANT



FESTIVE TASTING MENU



20th November - 20th December



TASTING MENU

Selection of seasonal canapés

House made focaccia and salted butter with burnt leek ash

Duck pastrami, herb garden emulsion, pickled carrot, bitter leaves and smoked dressing

Dublin St Martinborough Pinot Noir, New Zealand 2014

Warm salmon gravlax, herb crème fraîche sauce and Avruga caviar

Ingrid Groiss Gruner Veltliner Wein- Viertel, Austria 2024

Crispy confit egg yolk, trompette and truffle purée, smoked bacon, celeriac and parmesan velouté

Kaori Ontañón, Rioja Blanco, Spain 2019

Seared loin of Cairngorm red deer, poached and pickled salsify, black pudding, hispi cabbage, smoked swede purée and juniper sauce

Domaine De Piauger, Cote du Rhone Village Sable 'Tenebi' la Cunoise, France 2022

Selection of British cheeses with honeycomb, chilli jam and artisan crackers

Domaine Boudau Rivesaltes Grenat Sur, France 2022

Grande choux, poached pear, cinnamon Chantilly cream and toffee sauce

Casa del bosque Late Harvest Riesling, Chile 2022

Tasting Menu: £80 per person

Accompanying Wine Pairing: £50 per person

Please inform your server of any allergies or intolerances

Merry Christmas from the Carriages team!