



CHEFS TABLE

SCANDINAVIAN MENU

Arrival Drink

Rye bread

with dill- infused whipped butter

Citrus-kissed cured salmon

resting on top of a rich slice of pumpernickel,
horseradish sour cream & pickled shallots

Scandinavian Style sushi-roll

smoked mackerel, with
cucumber & dill potato salad,
crème fraiche & a sprinkle of lump fish roe

Venison roasted with juniper

served alongside lingonberry jelly,
rich venison sauce,
cinnamon braised red cabbage

Apple crumble tart

cinnamon tuile, a dollop of crème fraiche
and a refreshing sorbet

£54.95 per person

Venue: The Ostlers, High Road

Date & Time: Friday 26th July at 7pm

Booking Required please contact: 01375 642463

