

# BERNERS TAVERN

## COCKTAIL RECEPTION

### TO START

**Tuna crudo, avocado and chilli tartare, radish, black tapioca crisps, wasabi and yuzu dressing**

**Pickled pear, chicory and fennel salad, black truffle dressing**

**Dingley Dell pork, truffle and pistachio pate, pickled carrot and fennel salad, brown sauce**



### MIDDLE

**Beetroot tartare, cured egg yolk, whipped goat's curd, focaccia finger**



### TO FOLLOW

**Poached halibut, crispy oyster, salt baked celeriac, smoked eel and red wine**

**Buccleuch Estate beef rib eye, braised Jacob's ladder, roasted cauliflower, Jerusalem artichoke, potato puree, herb and shallot dressing**

**Pumpkin risotto, whole roast pumpkin, beurre noisette with sage leaves,  
Red Leicester cracker (v)**



### TO FINISH

**Iron bark pumpkin pie, spiced ice cream, tombstone**

**Skull Alaska, chocolate ice cream, almond nibs, cocoa nibs**

**Raspberry and vanilla floating eye, raspberry coulis**

**£150**

*For dietary requirements and food allergies, please ask one of our team members for assistance.  
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*

@BERNERSTAVERN