

Tasting Menu

Christina, Andrew and the team welcome you to Downham Hall and look forward to serving you our intimate tasting menu.

Classic British food with a French twist, our food is prepared using the finest local produce we can source.

Enjoy seven courses for 84.00

Canapés

Chicken wing, miso fermented chilli
Artichoke crisp, almond gel
Truffle gougère, cheddar cream

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Ancient grain bread
with homemade butter

Smoked Crown Prince pumpkin dumplings
with candid seeds, crispy sage, broth

Orkney scallop
with celeriac, seaweed, tarragon sauce

Partridge
with bread sauce, choux crust, crispy leg

Flame grilled lobster
with confit carrot, anise hyssop

Essex shorthorn fillet
with crispy sweetbread, wasabi greens, pomme anna, horseradish

English plums
with goats yoghurt pain perdu, sorrel granita

Caramelised white chocolate mousse
with macademia crispy milk, caramel jelly

Tea, coffee and petit fours

Please be advised that an optional 12.5% service charge will be added to your bill.

Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross-contamination in our kitchen environment.