

# The Royal Chamber

## TO START

Beetroot and Vodka Cured Salmon with  
Beetroot & Dill Relish

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## FISH COURSE

Wild Sea Bass with Fennel,  
Spinach & Horseradish

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## MAIN

Seared Loin of Muntjac with Dauphinoise,  
Wild Mushroom & Madeira Sauce and  
Seasonal Vegetables

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## DESSERT

Tarte Au Citron with Seasonal Berries  
and Red Fruit Coulis

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## CHEESE

Selection of Local Cheeses, Truffle Honey,  
Chutney, Fruit and Candied Nuts

Menu is seasonal and subject to change.