



CHRIS CLEGHORN'S MICHELIN STAR DIY DINNER £220 FOR TWO

A bottle of **Wiston Brut NV English Sparkling wine**



Smoked Devon Eel, golden beetroot, lovage, apple

Veal Sweetbread, salted lemon, black garlic, nasturtiums



Bread, black treacle and rye, clotted cream butter



Burford Brown Egg, black winter truffle,
36 month aged parmesan, Spring onion

Rhug Estate Fallow Deer, mushroom ketchup,
hen of the woods, leek, pink peppercorn



Driftwood, golden raisin, 'Bonini Modena', dandelion

Tulakalum Chocolate, sheep yoghurt, perilla, olive oil



'To Finish'



Instructions:

Please note most dishes involve some cooking or finishing,
so step-by-step cooking instructions are included.

How to order:

Please email all orders and your preferred collection time
before 1 pm today to:
reservations@thequeensberry.co.uk

Your New Year's Eve dining box will be ready
for **collection** between **2-4pm** from
The Olive Tree restaurant.



Should you have any allergies or special dietary requirements,
or you simply do not like something, please inform us and
we will do our best to accommodate an optional element for
you.