



# Menu for collaboration dinner with Michelin Starred Galvin Brothers and The Green Man at The Nut Tree Inn Thursday 29<sup>th</sup> January Arrival at 7pm to begin dinner at 7.30pm

#### **Nut Tree breads**

Grant Harrington butter, Ampersand dairy, Bicester

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## Lasagne of Dorset crab

beurre Nantais, pea shoots – Galvin Green Man

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#### Roasted veal sweetbreads

pearl barley & Jerusalem artichoke risotto, maple glaze – Nut Tree Inn

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### Roast Cumbrian fillet & slow cooked beef cheek

truffle mash & Bordelaise sauce – Galvin Green Man

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# Sticky toffee pudding

caramel apple, vanilla ice cream – Nut Tree Inn

£85 per person

We <u>do use</u> nuts, gluten, dairy and other allergens
If you have any dietary requirements, you <u>must make us aware before the event</u>
All dishes subject to market variations

10% optional service charge will be added to all parties of 6 or more