



Musette's Three Course 'Makeaway'

£98 (for 2 people)

Housemade Ricotta
balsamic pickled wild mushrooms, dried herbs, mushroom vinaigrette

A beautifully balanced dish to start with, combining silky smooth ricotta with sweet, sharp and woody notes from the pickled mushrooms and a mushroom vinaigrette.

Finished with dried herbs and toasted pine nuts, this is a subtle, yet sophisticated dish.

24 Hour Braised Short Rib
miso, honey, soy, marmite onion tatin, salt baked beets

The centrepiece of this superb menu is an amazing piece of slowly braised short rib that has taken on the flavours of its miso, honey and soy marinate during 24 hours of slow braising. The result is rich, decadent beef that falls apart, which is complemented perfectly by a sweet Marmite onion tatin and earthy salt baked beetroot.

Dark Chocolate Mousse
chantilly cream, caramelised pistachio

This is a truly decadent dessert to finish, with a rich and silky smooth dark chocolate mousse taking centre stage. Layers of chantilly cream and crushed pistachio give nutty and creamy elements to the dish, which cuts through the richness of the dark chocolate. Candied pistachio tops off this beautiful layered pudding.

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Musette's Two Course 'Sumptuous Sharer'

£70 (for 2 people)

7 Hour Slow Cooked Shoulder of Lamb
spring onion mashed potato, balsamic onions, french beans with confit shallots & garlic

This is one of Tom's signature dishes, which has been on many of his menus, dating all the way back to 2006 and is exclusively available through Finish & Feast. Melt in the mouth slow cooked shoulder of lamb is perfectly balanced with a rich, balsamic and onion gravy that cuts through the exquisite richness of the meat. A decadent, buttery spring onion mashed potato and fresh, vibrant french beans with a confit shallot and garlic dressing are the supporting acts for this superb dish.

Dark Chocolate Mousse
chantilly cream, caramelised pistachio