

STARTERS

Crayfish tail and hot smoked salmon terrine, pickled cucumber, rocket and lemon crème fraiche

Maple glazed, pigeon breast, wild mushroom, spinach and puy lentils

Goat's cheese and leek roulade, roasted baby beets, walnut dressing and pea shoots

MAIN COURSE

Pan seared fillet of sea bass with a tomato and fennel confit, sautéed potatoes, courgette ribbons and lemon prawns

Beef medallion with braised blade beef bourguignon, celeriac purée, cabbage parcel & dauphinoise potato

Sweet potato pancake, grilled halloumi, ginger braised leeks and roasted red pepper caper dressing

DESSERTS

Vanilla panna cotta, strawberry jelly, strawberry coulis, vanilla tuile

Cherry –chocolate- brownie baked alaska with drunken kirsch cherries

Lemon meringue parfait with ginger snap and a lemonade jello shot