



*Sautéed Scallops on a bed of Spicy Lentil, Cardamon, and  
Corriander Stew with Tomato Crisps.*

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*Steamed Chicken Breast stuffed with Roasted Peppers,  
Baby Spinach served with Spaghetti Vegetables, Aubergine  
Puree and a Basil Foam.*

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*Griddled Pineapple with a Yoghurt "crackle" Ice Cream,  
Black Pepper and Pine Nut Tuille and Pineapple and  
Aged Balsamic Caviar.*



*Home- Cured Salmon Gravalax with Greek Yoghurt and  
Pickled Cucumbers.*

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*Slow Cooked "Medium Rare" Loin of Venison with  
Polenta cakes and Green Beans with Home- Cured  
Bacon Lardons and a Tomato and Dried Cranberry  
Vinaigrette.*

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*Chilled Lime and Chocolate Cream with Florentines*



*Seabass Carpaccio with a baby Gherkin, Caper and  
Poached Baby Leek Salad and a Mustard Vinaigrette.*

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*Well-Aged Roasted Rib of Beef with Calves Liver and  
Crisp Veal Sweetbread  
and a Shallot Tart Tatin, Whipped Truffle Potato Puree  
and a Balsamic Veal Glaze.*

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*Chilled White Chocolate Parfait with a Port Syrup,  
Tempura Fig beignet and Praline.*



*Hand Picked Crab and Tiger Prawn Cocktail with  
Home-Made Dill Mayo and Hot Asian Crab and  
Bean Sprout Spring Rolls.*

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*Roast Duck Breast, Layered Braised Duck Leg  
Pomme Anna  
with a Celeric Puree, Glazed Young Carrots and an  
Orange Jelly and Jasmine Tea Jus.*

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*Raspberry Trio of Raspberry Soufflé, Raspberry Shot and  
Raspberry Sorbet.*



*Chicken Consommé Paysanne with Morel & Chicken -  
Mousseline - Stuffed - Farfalle - Pasta.*

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*Confit Vanilla Salmon dusted with scallop powder and a  
Chowder of Shellfish, Pancetta, Sweet Potato and topped  
with a Chervil and Shellfish emulsion.*

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*Pecan Shortbread with Bitter Maldon Salt Chocolate  
Ganache with Parsnip Ice Cream and Parsnip Crisps.*



*Steamed Aromatic crab, ginger and coriander  
parcel with crab bisque reduction*

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*Roasted saddle of Lamb, basil pomme puree,  
courgette, with ratatouille and black olive salt*

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*Apple Tarte Fine, calvados caramel and toffee ice  
cream*



*Compressed pickled water melon, goats cheese  
Chantilly and balsamic pearls and olive oil spheres*

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*Pot Roasted Poussin, sweetcorn, ham and truffle  
galantine, leek mousse and sauternes sauce*

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*Dark chocolate cremeaux, pistachio tuilles and  
raspberry fluid gel*



*Celeriac and apple parcels, slow cooked hens egg,  
pea jelly and micro herbs*

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*Roasted loin of pork, popcorn crackling, crispy ear,  
Parisiennne potatoes and smoked apple puree*

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*Vanilla parfait, strawberries and lime with opaline  
tuille and strawberry sorbet*





*Scallop and lime boudine, baby spinach and sauce  
Vierge*

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*Three day slow cooked smoked beef short ribs,  
charred leeks, olive oil mash and Maderia Jus*

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*Pineapple tarte tatin, Szechwan pepper ice cream*



*Pressed Foie Gras Terrine, sauternes Jelly,  
Walnut Vinaigrette and griddled brioche*

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*Roasted Fillet of John Dory, Linguini and a  
smoked bacon, sherry vinegar and brown shrimp  
beurre blanc*

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*Selection of Macaroons*