

MENU OFFERS

SOUPS

Tortellini in Lobster and Langoustine Bisque, Lime and Crème Fraiche Parfait

Caramelized Carrots, Cumin Spice Lentils, Coconut and Onion Fritters

Roasted Leeks, Celeriac, Miso and Tarragon Cream

Roasted Butternut Squash and Sweet Potato, Red Chili and Molasses Dressing, Candy Pistachio

STARTERS

Smoked Trout & Mackerel Terrine, Cauliflower Puree, Fermented Slaw and Watercress

Confit Duck Leg and Sweet Potato Bon Bon, Thai Salad and Hoisin Dip

Smoked Chicken and Pancetta Ravioli, Oregano, Fresh Peas and White Wine Sauce

Caramelized Pears, Grilled Goat Cheese, Candy Walnut, Rocket Salad and Molasses Dressing

Fermented Tofu, Hitachi Mushrooms and Filo Wellington, Aromatic Sweet Potato Puree

MAIN COURSES

Pan Fried Chicken Fillet, Potato Fondant, Panache of Carrot, Swede and Savoy Cabbage,
Thyme Jus

Beef Shin Osso Buco, Colcannon Mash, Green Beans, Shallots, Mushroom and Rosemary Jus

Grilled Fillet of Seabass, Fish Croquette, Spinach, Courgettes, Garlic White Wine Sauce

Roasted Butternut Squash and Goat Cheese Risotto, Caraway Seeds and Pecorino Crisp

DESSERTS

Dark Chocolate Delice, Lotus Crème Patisserie and Honeycomb

Lemon Posset and Orange Drizzle Jafa Cake Mini Loaf

Banoffee Pie

Biscoff Vanilla Crumb, Lotus and Salted Caramel Sauce

Sticky Toffee Pudding , Toffee Sauce and Vanilla Ice Cream

White Chocolate and Raspberry Cheesecake