

BLACK LEG CHICKEN AND JERUSALEM ARTICHOKE TERRINE

Pickled girolles and herb salad

GARLIC ROASTED SCALLOPS AND TIGER PRAWNS

Scallops roasted in the shell with garlic butter alongside juicy tiger prawns served with lemon and watercress

LEEKS VINAIGRETTE AND FOURME D'AMBERT CHEESE

Warm salad of leeks, shallots and tomatoes finished with a sharp vinaigrette and smooth creamy fourme d'ambert

LOBSTER AND CRAB CHOWDER

A hearty broth style soup, with sweetcorn beignets

PROSECCO AND SICILIAN LEMON GRANITA

BEEF WELLINGTON

Scottish beef fillet wrapped in mushroom duxelle, spinach, crepes and golden puff pastry

ROAST SADDLE OF VENISON

Pithivier Savoyard , parsnip purée and red wine jus

SESAME CRUSTED HALIBUT

Brussel sprout choucroute, romesco sauce

BAKED PROVENÇAL TOMATO

Warm tomato coulis and basil oil

All served with a selection of seasonal vegetables

TARTE FINE AU POIRE

Calvados ice cream

RHUM BABA

Crème Chantilly

VALRHONA CHOCOLATE AND HONEYCOMB TART

Orange ice cream

SELECTION OF ARTISAN CHEESE

Biscuits, chutneys and fruit

HANDMADE TRUFFLES, TEA AND COFFEE