

20 APRIL 2017
VIP MENU

MINOR

AWARDS OF EXCELLENCE

YEAR 2016

Amuse

Chilled spiced gazpacho / crisp salmon skin wafer



Cured petaluma ocean trout with a citrus quinoa salad
Lemon marmalade, alba honey, wild flowers



Roasted pumpkin soup with crayfish, wakame and shiso cream



Cranberry ice with red berries and lychee



Herb crusted fillet of turbot

Cucumber, mustard seed and champagne sauce

OR

Tournedos rossini

Grilled beef medallion, foie gras, truffle shavings and a Madeira glaze

OR

Pan seared breast of duck with soy and ginger

Braised duck leg spring rolls, sweet potatoes

Leaves of Brussel sprouts and green asparagus

OR

Chicken ballotine stuffed with pistachio nuts and Italian parsley

Warm salad of apple and lentil du puy, twice cooked chicken glaze



Saffron poached packham pear, spiced mascarpone cream

Pistachio biscotti and cinnamon ice cream