

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



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