

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



Saffron poached packham pear, spiced mascarpone cream
Pistachio biscotti and cinnamon ice cream