

# VANILLA

## 5 course tasting menu

### STARTERS

*(Amuse bouche)*

Cauliflower panacotta with toasted almonds

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Foie gras terrine with mango chutney and  
ginger bread crostini

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Confit vegetables and poached quails eggs

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Seared scallops with pea and broad bean  
fricassee and smoked duck chips

### MAINS

Roast beef fillet with broccoli puree, oxtail  
cromesquis and caramelised shallots

or

Steamed halibut with red pepper compote,  
clams and garlic jus

or

Wild mushroom gnocchi and cèpes velouté

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Mature French cheese selection  
from "la fromagerie"

(Extra £8.00)

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### DESSERTS

*Selection of dessert canapés*

Lemon Posset

Chocolate Brownie

Eaton Mess

Fruit salad shooter

**5 Courses £60.00**

12.5% service charge will be added to all bills