

14TH OCTOBER 2012

RESTAURANT MANAGER
Roberto Salicio

Home smoked salmon and gravadlax

Sardine cannelloni with grilled cucumber and lemon verbena

Wood pigeon with hazelnut, cassis and stilton

Glazed calves sweetbread with crispy chicken wings and lemon (£ 5.50 supplement)

Cauliflower and onion quiche

Angus beef with Yorkshire pudding and seasonal vegetables

Roasted pork belly and braised cheek with Jerusalem artichoke puree
and roast onion marmalade

Wild sea bass with pine nuts, cauliflower and sea vegetables

Red snapper with oyster mayonnaise, clams and samphire

Butternut squash risotto with crispy rice and smoked egg yolk

Hazelnut chocolate moelleux with mascarpone ice cream

Citrus and banana parfait with rum ice and coconut foam

Berry jelly with milk mousse and dill meringues

Pistachio crumb with passion fruit bavarois, apricot sorbet and saffron ice cream

Stilton and Cornish Yarg cheese trolley (£ 5.50 supplement)

£ 38.00 Per Person