

# Three Course Plated

## STARTERS

*Wild mushroom Cappuccino served with porcini dust (Ve)*

*Beetroot cured salmon with pickled fennel, lemon herb salad & citrus foam*

*Smoked duck with orange & wild herb salad, pineapple dressing & cherry gel*

## MAINS

*Rolled corn fed chicken, stuffed with apricot and tarragon mousse,  
fondant potato, grilled baby vegetables, thyme jus*

*Thyme glazed lamb cannon served with fondant potato, grilled  
baby vegetables, mushroom ketchup, mint jus*

*Seared sea bass with saffron mash, garden vegetables, lemon gel,  
dill cream sauce*

*Roasted cauliflower steak, spinach hummus, pomegranate, medley  
of roots, toasted almonds (ve)*

## DESSERTS

*White chocolate & passion fruit cheesecake with mango coulis*

*Raspberry and hazelnut layer cake with raspberry compote*

*Apple and pear crumble with cinnamon custard(ve)*



All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where all or some of the listed food allergens are present.

(Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites)

If you have a food allergy or intolerance, please let us know before ordering.