

GASTRONOMIQUE TASTING EVENING

Wednesday 29th March 2017

5 courses & Amuse-Bouche - £29.95

Entrées

Pressed chicken & duck liver terrine, pineapple chutney, sesame tuile

Caramelised onion & Sainte-Maure goat's cheese tart,
beetroot crème fraîche, pinenuts

Langoustines, saffron bisque, blood orange, sea herbs

Deuxième Plats

Sautéed boudin noir, potato & chive, apple, poached egg

Seared sea trout, squid ink, Jerusalem artichoke, tarragon purée

Roasted cauliflower, smoked cauliflower purée, red grapes, curry oil,
toasted coconut

Plats de Résistance

Cod loin, roasted pumpkin purée, mango & chilli salsa, coriander oil

Seared duck breast, crispy leg croquettes, celeriac purée, chicory,
cherry & lavender jus

Spinach, sweet potato & pinenut Wellington, sautéed savoy cabbage & shallots,
wild mushroom sauce

Fromages

Selection of French cheeses with artisan biscuits, grapes,
celery and homemade chutney

Desserts

White chocolate & rhubarb crème brûlée, hazelnut macaron

Baba au Rhum, Chantilly cream, candied orange zest, Grand Marnier syrup

Normandie apple tart, Calvados cream, vanilla biscuits

