



## **To Start**

### ***Foie gras terrine***

Served with artisan breads, Sauternes and apple chutney and roasted figs

### ***Glazed goats cheese with baby beetroot***

With a salad of Japanese mesclun and a dill dressing

### ***Tomato tarte Tatin***

Served with buffalo mozzarella, wild rocket and a basil dressing

### ***Wild mushroom risotto***

Topped with truffle shavings

## **Fish Course**

### ***Seared scallops***

Cauliflower puree topped with pea shoots

### ***Gambas prawns with fresh avocado salsa and herb salad***

Served with a lime, coriander and chilli dressing

### ***Roasted fillet of salmon***

Topped with langoustine tails in a light parmesan cream sauce

## **Main Course**

### ***Char Grilled Lamb Cutlets with Rosemary and red wine jus***

Served with dauphinoise potatoes

Minted peas and broad bean puree and roasted cherry tomatoes on the vine

### ***Medallions of Beef with a Morel and Masala Sauce***

Pomme puree with truffle oil, sauté beef tomatoes and fine French beans

### ***Seared Duck Breast with garlic confit***

Served with a white bean and thyme cassoulet, crushed new potatoes and a rocket salad

## **Dessert**

### ***Italian chocolate amaretto torte***

Served with raspberries, a mini pannacotta and a shot of amaretto

### ***Café gourmande, a trio of 3 mini desserts***

Raspberry and Almond Tart, Crème Brulee and a mini pecan and caramel Pavlova

### ***Lime and Mascarpone Cheesecake***

Served with a ginger biscuit and blueberry compote

