

Assortments of chef's snacks

Pumpkin and Parsnip Espresso Macchiato
Snapper & Seabass Citrus Croquettes with Charcoal Tartare Sauce
Olive and Walnut Focaccia with Smoked Paprika Butter

Starters to share

Pan Seared Scallops- Onion Bacon Jam on a Chicken Skin Cracker
&
Puffed Pacchero- Confit of Duck/ Blueberry Sauce
&
Beetroot & Lemon Infused Goat Cheese Rose in Flakey Pastry Parcel

Palate cleanser

Strawberry Daiquiri Molecular Sphere

Mains

48hrs Cooked Beef Cheeks - Soy/ Kinnie Jus/ Buttery
Mashed Potato/ Romanesco

Or

Grouper Fillet- Cherry Tomato / Fish Veloute / Zesty
Asparagus / Roasted Potatoes

Or

Vegan Mushroom Wellington - Pearl barley Risotto /
Malbec / Chestnut Mushroom / BabySpinach

Dessert

Strawberry Cheesecake- Chocolate and Hazelnut Ganache / White Chocolate
Dipped Strawberries with Poppy Seeds

95 Euros



CamScanner