

Set Menu

Starters

Roast Sweet Potato Velouté, Fennel Seeds and Chilli Oil

Smoked Salmon Tartar, Horseradish Cream, Beetroot and Seaweed

Homemade Boudin Noir of Hare and Pig's Head, Glazed Salsify, Panko Egg
and Preserved Lemon

Main Courses

Slow Confit Duck Leg, Butter Roast Fondant Potato, Pickled Walnuts and
Candied Orange Jus

Pan Roasted Cod Fillet with Viennoise Crust, Capers and Normandy Sauce

Butternut Squash, Globe Artichoke and Spinach Lattice, Chive Butter Sauce

Desserts

Dark Chocolate and Praline Roullie Marquise with Custard Ice Cream

Selection of Ice Creams and Sorbets

Isle of Mull Cheddar Shortbread, Blue Cheese Panna Cotta with Port Glazed
Figs

Petit Fours

Lunch: £25.00 per person

Dinner: £28.00 per person