

## Easter Menu

21<sup>st</sup> April 2019

Being served for Lunch and Dinner.

Will be offered alongside our à la Carte Menu

### Starters

British Asparagus Veloute, Crispy Quail Egg and Caviar

Pressed Country Style Rabbit Pate, Rhubarb Chutney, Toasted Salé Cake

Whisky Cured and Smoked Seatrout, Heritage Beetroot, Spiced Avocado

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### Main Courses

Baked Skrei Cod, Rarebit Crust, Parmesan and Leek Risotto, Chive Butter Sauce

Apricot and Pine Nut Stuffed Spring Lamb Saddle, Braised Cabbage, Potato Fondant,  
Rosemary Sauce

Hand Rolled Pappardelle Pasta Primavera, Seeded Granola, Roast Hazelnut Dressing

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### Desserts

Classic French "Iles Flottantes"

Albert Roux's Classic Lemon Tart, Clotted Cream Ice Cream, Pistachio Tuille

Grilled Crottin de Chavingon, Split Almonds, Garlic Crouton, Granny Smith Salad

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### **Handmade Petit Fours**

**Lunch - £37.50 per person**

**Dinner - £40.00 per person**

