

# MENU

- Double baked three cheeses soufflé V
- Duck liver parfait with grape chutney, cornichon and crispy melba toast
- French onion soup with Gruyere crouton
- Dome of smoked salmon, celeriac and crab remoulade with avocado dressing and toasted brioche
- Roasted scallops with pumpkin sabayon GF
- Crispy zucchini flower filled with French goat cheese served with red pepper coulis V
- Atlantic salmon and prawn roulade with leek and peas risotto and crab beurre blanc GF
- Moroccan braised lamb shoulder pie, couscous, date, mint, preserved lemon, pomegranate, pistachio and almond
- Wild mushroom chickpeas crepe with gruyere and watercress V GF
- Free range chicken paupiette with wild mushroom duxelle and Morel sauce GF
- Fillet of beef Chateaubriand (MR) Bearnaise with truffle potato mash and green beans
- Duck and pinot noir pie with brie under the crust, served with potato mash

## DESSERT:

ASSIETTE GOURMANDE Mini salted caramel éclair, chocolate fondant, passion fruit tartlet, macaron, mini brulée