

A

CANAPÉ MENU

Black truffle croque monsieur

Beef tartare

Cornish crab arancini

Smoked salmon cannelloni

Foie gras & chutney

Goats' cheese & vegetable focaccia

Emmental cheese puff

Lobster & chicken caesar lettuce bites

B R E A K F A S T M E N U

Freshly squeezed juice

Coffee or tea

Pastry basket with homemade jams & butter

Homemade granola, organic Greek yoghurt or classic porridge
add fruits/seeds/nuts

Choice of eggs any style

Fruit platter

VEGETARIAN MENU

Available for Lunch & Dinner

Amuse-bouche

STARTER

Chickpeas & lentils socca

Kale tabbouleh quinoa, feta & raisins

MAIN COURSE

Black truffle risotto

Aubergine & black garlic

SIDES

Baby spinach, zucchini fritti, French fries

Cheese selection (supplement £10)

DESSERT

Citrus composition & campari

Walnut with green apple & pear sorbet

M E N U 1

Available for Lunch

Amuse-bouche

STARTER

Smoked salmon, classicly garnished

Burratina & San Daniele

MAIN COURSE

Black cod with miso avocado relish

Grilled lamb chops & garden vegetables

SIDES

Baby spinach, zucchini fritti, French fries

Cheese selection (supplement £10)

DESSERT

Tahitian vanilla tart & chocolate condiment

Signature tiramisu

M E N U 2

Available for Lunch & Dinner

Amuse-bouche

STARTER

Sea bream avocado & lemon

Foie gras "Au Torchon" chutney & toast

MAIN COURSE

Roasted black leg of chicken with tarragon jus

Organic Scottish salmon with shellfish & kale

SIDES

Baby spinach, zucchini fritti, French fries

Cheese selection (supplement £10)

DESSERT

Coffee napoleon & arabica sauce

Citrus composition & campari

M E N U 3

Available for Lunch & Dinner

Amuse-bouche

STARTER

Cornish crab on toast with coral dressing

Smoked eel & foie gras beetroot jam

MAIN COURSE

Halibut “duglere”

Duck breast rossini “Dolce Forte“

SIDES

Baby spinach, zucchini fritti, French fries

Cheese selection (supplement £10)

DESSERT

Crunchy chocolate & pistachio tart

Seasonal eton mess with chestnuts, citrus & coconut

M E N U 4

Available for Lunch & Dinner

Selection of canapes

Amuse-bouche

STARTER

Blue lobster salad

Confit foie gras dried fruits chutney & brioche

MAIN COURSE

Turbot “matelotte”

Grain-fed beef fillet with bone marrow toast

SIDES

Baby spinach, zucchini fritti, French fries

Cheese selection (supplement £10)

DESSERT

Seasonal vacherin with mandarin, chestnuts & roasted pecans

Chocolate Paris-Brest with cocoa nibs

M E N U 5

Available for Lunch & Dinner

Selection of canapes

Amuse-bouche

Add caviar supplement: 15

STARTER

Langoustines XL cocktail

Hereford beef tartare with oyster vierge

MIDDLE COURSE

Diver scallops with Jerusalem artichokes

Pan seared foie gras & date marmalade

MAIN COURSE

Wild seabass, caviar & watercress

Highland wagyu sirloin, black truffle jus 200gr

SIDES

Baby spinach, zucchini fritti, French fries

Cheese Selection (supplement £10)

Pre-dessert: lemon, lime & mint pavlova

DESSERT

Armagnac "hors d'age" baba tradition

Chocolate caramel & macadamia nuts