

Amuse Bouche

Starters

CHICKEN CORDON BLEU

roasted cauliflower smashed, sautéed wild mushrooms
creamy dijon mustard sauce, baby rocket **GFA**

SPINACH & FETA ROULADE

roasted red pepper, baby spinach, toasted pine nuts
sun-dried tomato relish, basil oil **GFA VEA**

GUERNSEY SCALLOP

jerusalem artichoke puree & crisps, charred sweetcorn salsa,
caramelised apple, sauce vierge **GFA DFA**

Sorbet Course

LEMON SORBET, CAVIAR

Mains

BEEF FILLET WELLINGTON

baked shallots, glazed baby carrots, prosciutto asparagus
bundles, red wine jus **GFA**

GRILLED SWORDFISH FILLET

ginger sweet potato rosti, citrus-braised fennel, grilled leeks
baby spinach, saffron white wine velouté **GFA DFA**

PUMPKIN & RICOTTA RAVIOLI

parsnip purée, pickled baby beets, sage beurre noisette,
parmesan tuiles, toasted hazelnuts **VEA**

Desserts

PEACH & APRICOT CHEESECAKE

almond streusel, apricot saffron sorbet **GF**

STRAWBERRY CHAMPAGNE

white chocolate pink peppercorn mousse **VEA**

CARROT & ORANGE LAYERED CAKE

toasted cashew nut ice cream, orange peel jam **DF**

Five
Years
New