



Lucinda & Adam

Saturday 6th July 2024

Starter

Pots of Cotswold sourdough, grilled focaccia and Ampersand butter

Assiette of seafood: Cornish lobster and crab, wild Cornish seabass ceviche with avocado, lime, coriander and line caught tuna with pickled pink ginger and wasabi

(V) Beetroot tartare with pickled blackcurrants, Cerney goat's cheese, pistachio and lemon balm

Main Course

Roasted guinea fowl with summer peas, charred greens, potato gratin, ginger and lemongrass dressing

(V) Roasted king oyster mushroom with summer peas, charred greens, potato gratin, ginger and lemongrass dressing

Dessert

White chocolate crèmeux with raspberry meringues, pistachio and mango

Wine

*Macon-Villages Tradition, Domaine Des Deux Roches 2022
Fleurie, Georges Duboeuf 2022*

