

Menu

Claudia & Edward

21.09.24

STARTER

Pan seared seabass fillet on a bed of finely diced charlotte potato, caper, olive, fresh orange segments & dill salsa

Served with a clarified bouillabaisse broth & saffron mayonnaise

OR

Baby burrata served with slow roasted summer squash with fresh thyme & preserved lemon
Accompanied with salsa verdé, cut shoots, herb oil & lightly spiced seed granola (V)

MAIN

Slow roasted beef feather blade finished with a sweet vermouth reduction & topped with Italian gremolata

Served with potato terrine with pecorino & Italian white truffle, grilled broccolini, salsa verdé, smoked chilli oil & cut shoots

OR

Parmesan risotto bound with buttered courgette ribbons, dressed with vibrant herb oil & cut shoots

Topped with a stuffed courgette flower with a Mediterranean vegetable ragu (V)

DESSERT

Dark chocolate & cappuccino mousse with Kahlua gel, torched raspberries, honeycomb & clotted vanilla ice cream

