

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 verde, 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 verde, 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 Kahlúa gel, torched raspberries,
honeycomb & clotted vanilla ice cream

