

6 COURSE DINNER MENU

STARTERS

SEABASS TARTARE

Served with fresh orange and apple

FIRE-ROASTED TOMATO ARANCINI

MAINS

ROLLED COD

Served with Cabbage, Sautéed Spinach, Butternut Squash and
Creamy Beurre Blanc Sauce

ROASTED CHICKEN SUPREME

Served with Mashed Potatoes, Carrot Puree and Chicken Jus

DESSERTS

BRIE CHEESE

TIRAMISÙ SPHERE

WINE PAIRING UPGRADE : £30

- 1 glass of Baron de Marck Champagne
- 1 glass of white wine - Sauvignon Blanc
- 1 glass of red wine - Cabernet Sauvignon