



**THE 'BEST OF BEST' MENU**

**AMUSE BOUCHE**

*Edamame bruschetta on a multi seeds sourdough bread with a chilli twist (VG, GF)*



**STARTER**

*Roasted cauliflower curry on a bed of caramelised onion cream with puffed quinoa (VG, GF)*



**MAIN COURSE**

*Chicken parcel with sun-dried tomatoes enriched with fresh pea puree, black garlic and potato flan (GF)*

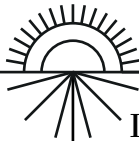
or

*Stewed vegetable ratatouille with fresh pea puree, black garlic, and potato flan (VG, GF)*



**DESSERT**

*Apple pie accompanied with brandy snaps served with creamy vanilla ice on salted caramel ground (VG, GF)*



Inspired by the "Best of the best" from previous guest chefs who have graced The Murdér Express over the years, creating menus that have been inspired by this unique journey to the French Riviera.

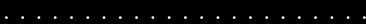
**WINE PAIRING**

*£38 each.*



**ARRIVAL DRINK**

*Le Contese Prosecco  
Served shortly after purchase*



**STARTER**

*Atance Chardonnay  
Spanish 2023*



**MAINS**

*Triennes Provence Rosé  
French 2022*



**DESSERT**

*Villefranche Sauternes  
French 2020*



VG (vegan) GF (gluten-free)

