

The COACH

Feasting Menu

£85

STARTERS

Home Smoked Lock Duart Salmon, Horseradish May & Heritage Baby Beets

Iranian Lamb Kofte, Minted Yogurt, Flat Bread

Baked Normandy Camembert, Sourdough Bread, Chutney

New England Lobster Roll

Seasonal Mezze Platters

MAINS

Limousin Hanger Steak, Choron Sauce

Wild Rod Line Bass, Vierge sauce, Wet Garlic, Saffron Mayo

Baked Aubergine & Broccoli, Tahini, Habanero Chilli, Menton Lemon Dressing

West Africa Jollof Rice, Coriander

SIDES

Baked Creamy Crushed Potatoes with Alsace Bacon

French Fine Bean Salad, Shallot

Mixed Baby Leaves

DESSERTS

Miso Caramel & Black Sesame Millefeuille, Pineapple Carpaccio

Salted Caramel & Whisky Chiffon Cake, Chocolate Creme