
MENU PRESTIGE

7 COURSES £120 – WINE PAIRING £80

To maximise your dining experience, this menu is for the enjoyment of the entire table

LE CAVIAR

Oscieta caviar with smoked herring, crispy buckwheat and buttermilk ice cream

LA LANGOUSTINE

Langoustine and basil in crunchy angel hair, mango and passion fruit dressing

LE FOIE GRAS

Hot foie gras with a rolled heart of green apple in hibiscus juice

LE BAR

Seabass seared, variations of fennel and garlic with bouillabaisse sauce

LA CAILLE

Stuffed quail with foie gras and truffle mashed potatoes

or

L'AGNEAU

Milk fed lamb cutlets from the Pyrenees with fresh thyme

L'ANANAS

Earl Grey sorbet, pineapple and citrus confit with fresh verbena

LE LAIT ET LE MIEL

Variations of milk and honey with elderflower ice-cream

or

LES FROMAGES

British and French cheese