

Priced at £79 per person with a glass of Veuve Clicquot Champagne and £139 per person for bottomless.

## STARTERS

St Ewe's Egg & Asparagus Slow Cooked Egg White & Green Asparagus (H,V,3,6,8,13)

Confit Loch Duart Salmon Rainbow Radicchio, Lemongrass Hollandaise (H,3,7,9,13)

Carrots & Caraway Toast Organic Carrot Medley with Rye, Macadamia, and Seasonal Greens (H,VE,1,3,13)

## MAINS

Steamed Sea Bass Vietnamese Style, Ginger, Chilli, Glass Noodles (H,3,5,7,8,12)

> Wok-Fried Beef Fillet Lemongrass & Chilli, Jasmine Rice (H,3,5,7,8,12)

Organic Tofu & Mushrooms Braised Tofu in Shiitake Mushrooms, Spring Onions, Jasmine Rice (H,VE,3,8,12)

## ON THE BUFFET

*The Cheese Monger* In Collaboration with Aubrey Allen Premium British & European Cheeses, Condiments and Sourdough Crackers

## Sweet Sensation

Homemade Mini Desserts, Cakes and a Luxurious Chocolate Fountain with Original Beans Organic Chocolate

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.

The following dishes are suitable for: (V)Vegetarians (H) Halal. The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5)Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.