

Menu spring 2016

STARTERS

Marinated and smoked salmon
with basil grapefruit salad with a dressing of crayfish,
razor clam and mussels

or

Crispy Chinese pancake with Peking duck,
sweet/sour cucumber, carrot, papaya and Hoi Sin Mayonnaise

or

Italian vegetable salad with borlotti beans, artichoke,
Parmesan crisp and a dressing of smoked tomato (v)

MAINCOURSES

Roasted sea bream with deep fried smelt fish, fresh spinach,
mash of fish fritter and pumpkin butter sauce

or

BBQ flank steak with sweetcorn cream, garden peas,
small croquette of potato, chorizo and beurre Montpellier

or

Goats cheese ravioli with sauteéd Dutch asparagus (v)
served with a sauce of asparagus, Gouda cheese and truffle

DESSERTS

Bombe of pure chocolate with as orange mascarpone Macaron
and marinated tropical fruit

or

Selection of ripened cheeses
with grapes and fig bread