

Amuse-Bouche

Lobster Bisque

First Impressions

Select from

Salmon Tartare

Salmon, lime, argan oil, smoked a la minute

Pan Seared Foie Gras

Served with roquette salad, grilled toast, passion fruit chutney

Caramelised Scallops

Peas, Balsamic Cream Sauce & Wasabi

Palate Cleanser

Lemon sorbet with mint

Main Course

Select from

Sea Bass

Fillet of sea bass served with risotto

Beef Medallion

Pepper sauce, truffle and potato gratin

Rack of Lamb

Served with a cornbread and herb crust and stuffed potatoes

Vegetarian Option Available

Desserts

Select from

Roasted Pineapple

Served with vanilla ice cream flambe & Grand Marinier

Profiteroles

Served with hot chocolate fudge

Chocolate Mousse

To End

Petit fours + Coffee

Prices are listed in Euros € and are inclusive of VAT. There is an optional 7% service charge.