

For reservations of up to 24 guests please choose one starter, one main and one dessert or provide us with individual choices alongside a name list For reservations of 25 people and above please choose one starter, one main and one dessert

### Starter

#### HOME MADE FOIE GRAS TERRINE

Fig chutney, country bread

TUNA TARTARE SALAD

Rocket, avocado, Japanese dressing

**BURATTA MOZZARELLA** 

Mesclun and basil, balsamic dressing

# Main course

#### BEEF FILLET

Pommes pont-neuf, red wine sauce

#### GRILLED LOBSTER

Basmati rice, mixed leaves, lemon oil

#### **TAGLIATELLE**

Truffle cream, seasonal vegetables

## Dessert

### HIBISCUS CRÈME BRÛLÉE

Cassonade sugar

#### LEMON TART FLAMBÉE

Meringue, almond tuile

#### BLACK CURRANT SYRUP POACHED PEAR

Chocolate sauce