

A la Carte Menu

Day 1

White onion and thyme veloute

Rump of Lamb, green beans, pomme puree and roasted root vegetables

Passion fruit and banana souflee

Day 2

Foie gras parfait w/ onion marmalade and toasted brioche

Seared Seabass, anchovy crushed potato, lobster bisque and saffron aioli

Lemon tart w/ poached strawberries

Day 3

Smoked Mackerel salad- orange, walnut and crispy bacon

Asparagus, sun blushed tomato and pea risotto w/ mint, lemon and parmesan

Hot chocolate fondant w/ oranges marinated in brandy syrup

Day 4

Bruschetta of spicy chirizo, slow roasted courgette, tomato and peppers- salsa verde

Seared Breast of Guinea fowl- fricassee of baby onions, new potatoes and a mustard and chive sauce

Pineapple tart tatin w/ crème fraiche

Day 5

Half lobster Themidor

Herb Gnocchi- tomato basil, olive oil and parmesan

Profiteroles w/ vanilla and toffee ice cream

Day 6

Spicy Puy lentil broth

Grilled Tuna Nicoise, green beans, tomato, olive and soft boiled egg

Raspberry cheesecake w/ white chocolate sauce

Day 7

King prawn cocktail w/ fresh brown bread and butter

Classic Chicken and mushroom pie w fricassee of vegetables

Blueberry and lemon Mille Feuille

