

# PRESTIGE MENU

£55.00 PER PERSON

## STARTERS

### LOBSTER AND AVOCADO COCKTAIL

#### SCALLOPS CEVICHE

Scallops cut thinly and marinated in lime juice, salt, sugar, pomegranate, chilli and baby coriander

#### PETATOU DE CHÈRE

Potato, olive, sun blushed tomato salad with grilled goat's cheese

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### PROSECCO AND SICILIAN LEMON GRANITE

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## MAIN COURSES

### ROAST SADDLE OF VENISON

Smoked potato purée, red cabbage and chocolate sauce

### ROASTED MONKFISH GRAND-MÈRE

Potato rösti

### ARTICHOKE AND BEAUFORT CHEESE PITHIVIER

Creamy Beaufort cheese bound with Jerusalem artichokes in a flaky pastry

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## DESSERTS

### CHOCOLATE BOMBE

Melting dark chocolate bomb with white chocolate ice cream and hot salted caramel sauce

### TARTE FINE AUX POMMES

A fine tart of apples with Calvados ice cream

### BRILLAT-SAVARIN CHEESECAKE SEVILLE ORANGE JELLY

### THE CHEESE TROLLEY

Selection of French and British cheese served with biscuits and chutneys