

New Year Menu 2023

ACT I

Winter Greens Salad, with herbs, pan seared farmhouse chicken galantine, sous vide egg yolk, fig jam, cranberry gastrique sauce and walnut crumble.

Or

Lobster Bisque with tiger prawns and house made pancetta – caponata.

Intermezzo

Blood orange sorbet and Grand Marnier parfait, with a fried corn meal crumble.

ACT II

Grilled Tenderloin For Two served with roasted baby potato, chef's vegetable of the day, sauce béarnaise and red wine au jus.

Or

Moroccan Lamb Shank served in a pomegranate au jus, citrus couscous with dates, apricots and almonds, tabouleh and warm pita bread.

Or

Smoked Salmon & Langoustine Tatar in shiso aioli, on cucumber gelee drizzled with shiso oil; and a Sea Scallop & Salmon Mousseline served with potato pave and chestnut cream and Grilled Salmon, with caviar foam, king oyster mushroom, green pea quenelle.

Or

Vegan Buddha Noodle Bowl served with fried Thai tofu, and peanut sauce.

THE FINAL ACT

La Divine Dolce: Chocolate Dome filled with Raspberry Puree and frozen Yuzu Yogurt and a Granita Macha Mousse.