

AN EVENING WITH MICHAEL BUBLÉ

£49.50

STARTERS

SEARED SCALLOPS WITH BALSAMIC MARINATED PORK BELLY AND A CAULIFLOWER PURÉE

•

CORNISH CRAB SALAD WITH MARINATED BEETROOT AND CAPERS

•

FOIE GRAS AND CHICKEN LIVER PARFAIT WITH
SAFFRON PEAR COMPÔTE AND TOASTED CIABATTA

•

FIVE ONION RISOTTO (V)

MAIN COURSES

PINK PEPPERCORN SPICED DUCK BREAST WITH
BUTTERNUT SQUASH PURÉE, FONDANT POTATO AND A ROSEMARY JUS

•

MONKFISH WRAPPED IN PANCETTA, SERVED WITH A CHERRY TOMATO RISOTTO AND ROCKET SALAD

•

LOIN OF LAMB WITH PEAS, BROAD BEANS, ROSEMARY MASH AND A MINT INFUSED JUS

•

ROASTED ROMANA PEPPER STUFFED WITH WILD MUSHROOMS, (V)
BABY VEGETABLES AND SERVED WITH A TRUFFLE SALAD

DESSERTS

CRÈME BRÛLÉE WITH BLUEBERRIES

RECOMMENDED WINE: MUSCAT DE BEAUME DE VENISE £4.50 (75ML)

•

DARK CHOCOLATE FONDANT WITH RASPBERRIES ICE CREAM

RECOMMENDED WINE: MARSALA SUPERIORE RISERVA 2001 £5.20 (75ML)

•

SAFFRON AND BASIL PANNA COTTA
& CANDIED ORANGE PEEL

RECOMMENDED WINE: RUFFINO SERELLE VIN SANTO 2006 £9.20 (75ML)

•

WHITE CHOCOLATE MOUSSE WITH COINTREAU SCENTED DARK CHOCOLATE

RECOMMENDED WINE: BOTRYTIS SEMILLON, LEHMANN 2009 £5.80 (75ML)

(V) Denotes Vegetarian

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces.

Should you have a food allergy of any kind, please mention to the waiting staff

An Optional Gratuity of 12.5% will be added to your bill. All prices include VAT