



Amber Menu

STARTERS

Chicken liver parfait, kumquat chutney, grilled sourdough and salad
Cauliflower and barbers cheddar velouté, cheddar croutons, homemade bread (v)
Salmon ceviche, coconut, crispy corn, spiced crackers

MAINS

Pan seared halibut, poached salsify, pomme purée, roasted bone and red wine sauce
Jerusalem artichoke, potato and comte pithivier, artichoke purée, wild mushroom sauce (v)
Chicken supreme, fondant potato, sauteed wild mushrooms, braised greens and a sauce supreme

DESSERTS

Forced rhubarb crumble with a crème anglaise
Selection of cheese and biscuits, quince paste, celery and grapes
Blackberry mille-feuille, crème diplomat, raspberry sorbet

Tea & coffee

If you have a food allergy or intolerance, please speak to member of our staff before
order consume any beverage.



Sapphire Menu

STARTERS

Game Pate en croute, house pickles, confit kumquats and Dijon mustard
Lobster raviolo, coconut lobster bisque, XO sauce, puffed rice
Beetroot tart tatin, whipped goats curd with tarragon and parsley, parsley sauce (v)

MAINS

Leek and nori wellington, leek fondue, leek and parsley sauce, leek and potato salad
Pot roast guinea fowl, Albufera sauce, black truffle, choux farce and potato soufflé
Steamed Atlantic cod stuffed with mussels, Swiss chard, Jerusalem artichokes (v)

DESSERTS

Blackberry mille-feuille, crème diplomat, raspberry sorbet
Pear frangipani tart and chocolate sorbet
Fresh Fruits and sorbet

Tea & coffee

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