



Starters

Smoked Chicken Tartlet Orange and Basil Soft Cheese and herbs dressing

Or

Warm Lamb Salad with shaved Parmesan and Beetroot Coulis

Or

Cured Ocean Trout with Tomato Jelly, Smoked Oyster and Gaeta Olives Caviar

Or

Homemade Swordfish and Tarragon Ravioli with Burnt Butter, Lemon and Parsley Sauce

Mains

Aromatic Chicken, Chanterelle Mushroom and Truffle Pie

Or

Braised Ossobuco, Gorgonzola cheese Polenta with Red Wine Jus

Or

Slow cooked Salmon brined with Tarragon Flowers, Dill and Brown Sugar served with Puy Lentils and Mint Labne

Or

Braised Cavatelli Seafood and King Prawns stew with Chilli oil

Desserts

Tahitian Vanilla Pannacotta with Seville Oranges and Thyme

Or

Apple Frangipane with Warm Anglaise sauce, Berries and sweet Ricotta

Or

Baked Grand Marnier crème Catalan

Or

Silky Cherry Mousse with Meringue and Passion Fruit Coulis

Cheese

A selection of local and imported cheeses with water Biscuit sliced poached Pear, Grapes and Fig Chutney