

SAMPLE MENU



HOTEL & SPA

STARTER

Soup of the day
(1a, 7,9)

Smoked Trout

Saffron Potato Croquette, Cucumber Gel, Lime & Chervil Vinaigrette
(1a,3,4,7,10,12)

Braised Beef Cheek Croquette

Woodruff Aioli, Roast Red Pepper Salsa
(1a,3,9,10,12)

MAIN COURSE

Grilled Filet of Salmon

Wilted Samphire & Kale, Saffron & Caviar Velouté, Chive oil
(4,7,9,12)

Marinated Chicken Poussin

Fondant Potato, Confit Tomatoes, Chimmichurri
(7,12)

Duo Of Pork

Pork filet & Pork belly, Pear Gel, Cider Jus, Chive oil, Chateau Potato
(7,9,12)

Green Thai Curry

Scented Black Rice, Bok Choi and Sauted Greens, Bean Sprouts & Lemongrass Oil
(2)

DESSERT

Chocolate, Hazelnut & Pear Layered cake

milk chocolate Cremieux, pear confit, vanilla chestnut
(3,7,8b)

Mascarpone and Blood Orange tart

blood orange gel, honeycomb, almond crumbs, honeycomb ice cream, orange segments
(1a,3,7,8a)

White chocolate cheesecake with apple tatin

green apple sorbet, sea salt caramel sauce, chocolate shavings
(1a,3,7)

ALLERGENS:

1 Cereals Containing Gluten, 1a Wheat, 1b Pve, 1c Barley, 1d Oats, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8Nuts, 8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan Nuts, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Pine nuts, 9Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Mollusc