

# Seven-course dinner

Designed for the whole table only.

7 COURSES £190 PER GUEST

RAYMOND BLANC  
GARY JONES & BENOIT BLIN ET  
LEUR ÉQUIPE VOUS SOUHAITENT  
“BON APPÉTIT”

## L'OIGNON

French onion soup & parmesan

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## LA TRUITE DE MER

Smoked confit of sea trout, cucumber, wasabi

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## LES CHAMPIGNONS SAUVAGES

Risotto of wild mushrooms, shaved winter truffle

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## LE TURBOT

Fillet of Cornish turbot, oyster, lemongrass, seaweed

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## LE BŒUF

Roasted fillet of Aberdeen Angus beef, braised Jacob's ladder,  
alliums, red wine essence

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## LA POIRE

Seasonal pear Almondine, caramel croustillant & sorbet

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## LA NOIX DE COCO

Textures of coconut, Madagascar Grand Cru chocolate

Any dish from our set menu may be exchanged for a “Spécialités du Moment”  
item at a cost of £25.00.

This menu is available from 6:30 pm to 9:00 pm.