

Sample Menu

Les Spécialités du Moment

3 COURSES £170 PER GUEST

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

STARTERS

LE CANARD
Plancha seared duck liver, cherry & almond

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LES LEGUMES DU JARDIN  
Risotto of our garden vegetables & herbs, tomato & olive

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LE CRABE
Cornish crab, Kaffir lime, coconut & passion fruit

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LA BETTERAVE  
Terrine of garden beetroot & horseradish sorbet

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LA LANGOUSTINE
Seared Scottish langoustines, truffled leeks & thai shallot

MAIN COURSES

LA COURGETTE  
Courgette flower tempura, saffron, peas, broad beans & jersey royals

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LE CONCOMBRE
Cornish turbot & scallop, cucumber & wasabi

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LA TOMATE
Red mullet, consomme bouillabaisse, tomato, fennel & saffron

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LE BŒUF
Roasted fillet of Aberdeen Angus beef, braised Jacob's ladder,
Girolles & red wine essence

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LES ROGNONS DE VEAU
Roasted veal kidneys, alliums, red wine jus & lovage

DESSERTS

Please allow an estimated 20 minutes preparation time

LE CAFE

A 64% dark chocolate coffee cup filled with textures of Cappuccino

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L'ABRICOT

Pan fried apricot & nougatine Cassolette,
Poached meringue with Kirsch & Vanilla

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LA PALETTE DES PEINTRES

Seasonal ice creams & sorbets painters palette selection

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LA PISTACHE

Bitter cocoa sorbet nestled in a Pistachio soufflé

ADDITIONAL COURSE

LA RONDE DES FROMAGES FRANÇAIS ET BRITANNIQUES

The very best of French & British cheeses
served from our trolley

£36 PER GUEST

This menu is available for tables of seven guests or fewer and includes vegetarian options.

"Les Spécialités du Moment" are available from
11:30 am to 2:00 pm and from 6:30 pm to 9:00 pm.