

# 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, rhubarb & ginger

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#### LE RISOTTO

Risotto of spring garden vegetables & chervil cream

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#### LE RIS DE VEAU

Veal sweetbread, spring asparagus, peas & morels

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#### LA BETTERAVE

Terrine of garden beetroot, horseradish sorbet & garden sorrel

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#### LE CRABE

Cornish crab, Kaffir lime, coconut & passion fruit

### MAIN COURSES

#### LE CHOU

Plancha seared spring cabbage, brassicas & alliums

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#### LE TURBOT

Cornish turbot, scallop, cucumber, wasabi

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#### LE ROUGET

Red mullet, fennel, saffron & bouillabaisse consomme

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#### LE PIGEON

Salt Baked pigeon, spring cabbage, wild garlic & bacon

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#### LE BŒUF

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

## 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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### LA FRAISE

A theme on Gariguette strawberry

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### LES FRUITS EXOTIQUES

Exotic fruit raviole with kaffir lime & coconut jus

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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 and 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.