

# Les Spécialités du Moment

3 COURSES £170 PER GUEST

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

## STARTERS

LA BETTERAVE  

Terrine of garden beetroot, horseradish sorbet & garden sorrel

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LE CRABE

Fresh Cornish crab salad, coconut, Kaffir lime sorbet, passion fruit

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LA LANGOUSTINE

Scottish langoustine, Jerusalem artichoke, autumn truffle

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LA COURGE MUSQUÉE 

Butternut squash raviole, blue cheese, toasted hazelnuts, pumpkin broth

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LES CHAMPIGNONS SAUVAGES  

Risotto of wild mushrooms, shaved autumn truffle

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LE FOIE DE CANARD

Warm duck liver, gingerbread, clementine curd, garden sorrel

## MAIN COURSES

LE CÉLÉRI-RAVE  

Textures of celeriac, autumn truffles and celery

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LA LOTTE

Spiced monkfish, mussels, saffron, leeks, gewürztraminer sauce

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LE TURBOT

Fillet of Cornish turbot, oyster, cucumber, wasabi, seaweed

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LE CHEVREUIL

Roasted loin of venison, celeriac, chicory and truffle

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LE VEAU

Seared fillet of veal, sweetbread, cauliflower, hazelnuts and roasting jus

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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

### AU CHOCOLAT

Our Millionaire Shortbread, salted butter caramel ice cream

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### LA POMME

The finest croustade pastry,  
oven-baked apples, honey & candied ginger ice-cream

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### AU CAFÉ

Tiramisu flavours, cocoa sauce, coffee bean ice-cream

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### LA POIRE

Seasonal pear Almondine, caramel croustillant & sorbet

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### À LA PISTACHE

Bitter cocoa sorbet nestled in a Pistachio soufflé

## FROMAGES

### LES FROMAGES

The very best of French & British cheeses

Cheese may be taken as an extra course at a cost of £36

This menu is available for tables of six 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.