

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, orchard apple & prune

~

LE RISOTTO (V)

Risotto of wild mushrooms, truffle cream

~

LE CRABE

Cornish crab, Kaffir lime, coconut & passion fruit

~

LA BETTERAVE (V)

Terrine of garden beetroot & horseradish sorbet

~

LE RIS DE VEAU

Veal sweetbread, Scottish girolles, watercress & toasted hazelnuts

MAIN COURSES

L'AUBERGINE (V)

Spiced aubergine, chickpeas, cumin, "baba ganoush"

~

LE TURBOT

Cornish turbot, oyster, cucumber & wasabi

~

LA LOTTE

Spiced monkfish, mussels, saffron, leeks, gewürztraminer

~

LE BŒUF

Roast fillet of Angus beef, braised Jacob's ladder, alliums & red wine essence

~

LE PIGEON

Salt baked pigeon, pearl barley, girolles, Madeira jus

DESSERTS

Please allow an estimated 20 minutes preparation time

LE CAFE

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

~

LA POIRE

Seasonal pear Almondine, caramel croustillant, ginger sauce

~

LES FRUITS EXOTIQUES

Exotic fruit raviole with kaffir lime and coconut jus

~

LA POMME

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

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.