

# Sample Menu

## Les Spécialités du Moment

3 COURSES £175 PER GUEST

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

### STARTERS

#### LE CANARD

Warm duck liver, gingerbread, clementine curd & garden sorrel

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#### LE RISOTTO (V)

Alba truffle risotto & wild mushrooms

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#### LE CRABE

King crab, kaffir lime, coconut & passion fruit

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#### LA BETTERAVE (V)

Terrine of garden beetroot & horseradish sorbet

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#### LA LANGOUSTINE

Langoustine, truffle & Jerusalem artichoke

### MAIN COURSES

#### LE CELERI-RAVE (V)

Textures of celeriac, chicory, celery & truffle

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#### LE TURBOT

Braised Cornish turbot, scallop, cucumber & wasabi

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#### LA SOLE

Pan seared Dover sole, scallop, cauliflower, bacon, turkey jus

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#### LE BŒUF

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

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#### LE CHEVREUIL

Roasted loin of Rhug Estate venison, autumn roots & juniper

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#### LE PIGEON

Salt baked Pigeon, cabbage, bacon & Madeira jus

## 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 POIRE

Seasonal pear Almondine, caramel croustillant & ginger sauce

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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 & 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.