

Restaurant

Table d'hôte menu

Starters

Pumpkin & Cinnamon Soup

With chive cream

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Pan-sealed Scallops

With pea purée & Panchetta

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Beef Carpaccio

With honey & horseradish dressing, wild rocket leaves & Parmesan shavings

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Smoked Chicken & Mango Salad

With Coconut shavings & slow-roasted pepper coulis

Mains

Braised Monkfish

With lemon risotto & spring onion-soya dressing

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Confit of Duck

With sweet potato purée, garlic green beans & orange jus

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Honey-roasted Rack of Lamb

Herb-crusted served with dauphinoise potato, baby leeks & mint juice

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Spinach & Wild Mushroom Velouté

With garlic sauce served in a pancake

Desserts

Bacardi & Lime Crème Brûlée

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Mint & White Chocolate Cheesecake

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Trio of Ice Cream

In tuile basket

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Exotic Fruit Salad

With raspberry coulis

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Tea/Coffee

**A variety of wines and champagnes available to complement
your meal**

Nuts – some of the dishes may contain nuts or nut derivatives
(V) Suitable for vegetarians/vegetarian alternative available