

Menu C

Starters

Poached mackerel with horseradish foam, tomato salsa apple vinegar dressing

Sweetcorn panna cotta, lime gel with crab, mango and a spiced dressing

Chicken and duck terrine with parsnip and nutmeg puree, marinated prunes

Smoked tomato tartar with green tomato gel

Wild mushroom and goats cheese tart

Main Courses

Duck Confit, with tamarind glaze cumin roasted butternut squash, mouli served with coconut sticky rice

Tarragon infused corn-fed chicken with sprouting broccoli, chestnut mushrooms, button onions and celeriac mash

Roasted stone bass with heritage tomatoes, coriander sauce, saffron glazed potatoes

Sea trout with marinated new potato, baby leeks, confit tomato, sour dill sauce

Guinea fowl with onion & liquorice, savoy cabbage, carrots and port Glaze

Desserts

Pina colada cheesecake

Gianduja style sphere

Raspberry pistachio mille feuille

Mandarin and praline dacquoise

Passion fruit charlotte strawberry jelly