



Dinner Menu *April 2016*

Cauliflower Mousse

Grilled Mushrooms, Crispy Leeks, Orange Puree, Hazelnuts, Sponge, Pickled Mushrooms, Parmesan Roasted Cauliflower

Salmon Ballontine

Leek Ash Mayonnaise, Zucchini, Confit Lemon, Patty Pans, Savoy, Yuzu Foam

Pork Belly

Whole Grain Mustard Pomme Puree, Soy & Caramel Crumble, Roast Apple, Pickled Cabbage, Caper Berries, Pak Choi

Trio of Lamb

Yoghurt Labneh, Olive Dust, Cucumber, Pickled Onions, Feta Puree

Black Current Bavaois

Pomegranate, Turkish Delight, Blueberry Sorbet, Rhubarb, Purple Velvet, Meringue

Coconut Log

Green Curry Ganache, Chilli Lace, Chocolate Crumble, Green Pepper

"Thank you for dining with us!"