

Mediterranean Sample Menu

Starters:

Monkfish crudo, mylor prawns, cod's roe, saffron onions and pickled chilli

Burrata with winter mixed wild mushrooms, roasted hazelnuts and white truffle

Marinated beef carpaccio, with radicchio Trevigiano, crashed walnuts topped with gorgonzola dressing

Yellow tail carpaccio, flaked almonds, pomegranate, citrus reduction and edible flower

Beef fillet tartar, quail egg, white truffle and crostini bread

Mains:

Carnaroli toasted risotto, lobster tartare, datterino cherry tomato coulis, black ink wafer, lobster bisque served with micro parsley

Pulpo a la gallega surf & turf, steamed octopus and grilled chorizo served with potato, paprika, red chard, basil and lime mayo

Boeuf bourguignon, premium beef diced cooked in red wine jus and vegetables served with sweet red onion, mixed wild mushrooms and herbs croutons

Black ink ravioli filled with monkfish and prawns, served with pistachio cream and roasted yellow and red sweet cherry tomato

Couscous with mussels, prawns, clams, langoustine and baby octopus served with a touch of Spicy cherry tomato sauce / Meat version available with wild boar or lamb or beef

Desserts:

Classic French rum baba', served with whipped cream, syrup cherries and pistachio crumble

Pistachio choux pastry, lemon custard cream and dark chocolate sorbet

Selection of premium cheese from French, Italy and Spain served with mixed jam and biscuits