

Modern European Sample Menu

Starters:

Roasted Orkney scallops with Jerusalem artichoke and 'nduja and baby basil

Tuna tartar, fresh strawberry, shaved black truffle, rocket, black and white sesame seeds and micro salad

Baked bone marrow served with beef tartar, fresh pomegranate micro salad

Sous vide poach egg served with taleggio sauce, white truffle and croutons

Mains:

Wild salmon in almonds crust, steamed baby organic spinach, winter raspberry, thin aromatic bread layer, served in white Martini, blood orange and mint sauce

Beef fillet cooked in clarified butter and herbs served with butternut squash and potato pure', hazelnuts crumble and topped with shaved white truffle

Grilled and baked aubergine and zucchini layers, with besciamella nutmeg sauce, sprinkled parmesan, basil pesto and smoked provola cheese

Grilled octopus tentacle, served with creamy broad beans and vegetables, escarole, sweet potato chips and edible flower

Braised beef cheek slow cooked in tomato ragu' and red wine jus sauce, served with basil mush potato

Desserts:

Mirror of mini selections of Cheesecake, Pannacotta, chocolate and hazelnuts mouse and mixed wild berries crumble

Chocolate lava cake melted dark and white chocolate, served with fiord latte ice cream and roasted hazelnuts

Caramelised lemon and mascarpone tart served with roast fennel ice cream and basil leaves