



SAMPLE MENU

Fine Dining Menu

AMUSE-BOUCHE

Truffled Parmesan Gougère

A delicate warm choux bite filled with aged Parmesan cream, black truffle and chive - a rich yet elegant opening to the evening.

STARTER

Hand-Dived Scallop

Golden hand-dived scallop with Jerusalem artichoke, beurre noisette, toasted hazelnut and a light shellfish reduction, balancing sweetness, nuttiness and depth.

FISH COURSE

Wild Turbot

Pan-roasted wild turbot with confit leek, Oscietra caviar, Champagne beurre blanc and dill oil - refined, luxurious and precise.

MAIN

Fillet of Beef

Prime beef fillet with crisp pommes Anna, glazed shallot, wild mushrooms, bone-marrow crumb and a deep Madeira jus.

DESSERT

Valrhona Chocolate & Hazelnut

Dark Valrhona chocolate crèmeux with hazelnut praline, roasted hazelnuts, salted caramel and a delicate cocoa tuile for contrast and texture.

Menus can be tailored to the occasion, season, preferences and dietary requirements.