

MENU for the Gala Evening



STARTERS

SEARED TUNA LOIN, HOME SMOKED NORWEGIAN SALMON, CANADIAN LOBSTER MEDALLION, GAZPACHO JELLY, BEETROOT CUBES, GREEN BEANS, LETTUCE HEARTS, OLIVE OIL CAVIAR

OR

AVOCADO TARTARE, CONFIT TOMATO, ROASTED CAULIFLOWER, GAZPACHO JELLY, BEETROOT CUBES, GREEN BEANS, LETTUCE HEARTS, OLIVE OIL CAVIAR

MAIN COURSES

FIVE SPICE CRUSTED LAMB LOIN, POTATO-CELERY CRUSH WITH KALAMATA OLIVES, SPRING PEA PUREE, YOUNG CARROTS, THYME JUS

OR

OVEN ROASTED BLACK COD, LOBSTER BISQUE, POTATO-CELERY CRUSH WITH KALAMATA OLIVES, SPRING PEA PUREE, YOUNG CARROTS

OR

ORZO PASTA, WHITE ASPARAGUS, SPRING PEA, FOREST MUSHROOMS, PARMESAN NEIGE

DESSERTS

70% DARK CHOCOLATE WHISKY CAKE VANILLA BEAN ICE CREAM, FRESH BERRIES, PISTACHIO SPONGE, HOT CHOCOLATE SAUCE

COMPLEMENTARY WINES

WHITE

CHARDONNAY - BODEGA NORTON BARREL SELECT - MENDOZA, ARGENTINA 2015
FRANÇOIS THIENPONT - BORDEAUX BLANC 2015

RED

MERLOT - BODEGA NORTON BARREL SELECT - MENDOZA, ARGENTINA 2014
FRANÇOIS THIENPONT - BORDEAUX ROUGE 2015

SPARKLING

CAVA BRUT, PTERNINA, SPAIN

PLEASE NOTE THERE IS NO CORKAGE SO FEEL FREE TO BRING IN A SPECIAL BOTTLE TO CELEBRATE

