

Menu

1

Canapé

Starter

Ham hock with foie gras terrine, bean & truffle sauce vierge

Fish Course

Seared salmon, cauliflower puree, beetroot emulsion and dressing

Intermediate

Oxtail ravioli with red cabbage & balsamic ice-cream, carrot veloute

Main course

Pan fried pork belly with parsnip puree and mixed mushroom jus

Dessert

Chocolate delice with peanut butter ice cream

Cheese Course

Mellis cheese board

exquisite Dining