



**Amuse Bouche**

**Starter**

*Ham Hock Terrine with Smoked Pineapple Espuma and Fried Quails Eggs*

*Smoked Halibut with Beetroot, Clementine & Moulis Salad*

*Butternut and Cumin Soup with a Leek Bhaji*

**Main**

*Confit Lamb, Artichoke and White Bean Purée, Roasted baby Carrots, White Bean, Puy Lentil and Pine Nut Granola*

*Charmula Marinated Monkfish, Warm Salad of Green Beans, Sundried Tomatoes and Black Olives*

*Goats Cheese Sphericals with Spelt and Spinach Salad, Roasted Fennel, Confit Tomatoes and Dragoncello Salsa*

**Dessert**

*Bitter Chocolate Tart with Parsnip Ice Cream*

*Tonka Bean Pannacotta with Cashew Nut Praline and Raspberry Sorbet*

*Selection of Regional Cheeses, Served with Homemade Biscuits, Pear & Tomato Chutney, Apple, Grapes and Celery Sticks*