

# BLEU BLANC

BY DAVID MYERS

## FESTIVE MENU ONE

available for groups of ten or more guests from 2nd december – 23rd december 2018  
210. per person

### COURSE ONE

HEIRLOOM TOMATO TART (D,G,V)  
chèvre, AOC taggiasca olives

KALE SALAD (D,N,V)  
toasted walnut oil

POLENTA CROQUETTES (D,G)  
smoked veal bacon

### COURSE TWO

EMBER ROASTED SEABREAM  
sundried tomato, lemon zest

ROASTED BABY CHICKEN (D)  
yoghurt, zaatar

PUMPKIN (D,V)  
yoghurt, porcini velouté

### COURSE THREE

VANILLA POT DE CRÈME (D,G,N,V)  
fleur de sel caramel, puffed raspberry rice

APPLE TART TATIN (D,G,N,V)  
tonka bean ice cream