

BLEU BLANC

BY DAVID MYERS

FESTIVE MENU TWO

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

COURSE ONE

SALT BAKED BEETS (D,N,V)
pine nut, kale

SALADE NIÇOISE (G)
yellowfin tuna, smoked quail eggs, haricot verts

ROASTED PEPPERS (D,V)
whipped chèvre, balsamic dressing

COURSE TWO

OCEAN TROUT CONFIT (A,D)
sundried tomato, lemon zest

BLACK ANGUS BRISKET
petite salade, garlic aioli

PUMPKIN (D,V)
yoghurt, porcini velouté

COURSE THREE

EMBER ROASTED BERRIES (D,N,V)
yoghurt ice cream, meringue

DARK CHOCOLATE TRIFLE (D,G,N,V)
black cherries, whipped cream