

# M E N U

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## AMUSE BOUCHE

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"007 James Bond" spherification  
Dirty Martini, Verdial olive and lychee served on lime  
"Molecular gastro"

## STARTER

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Crispy filo pastry nested with Black Angus beef,  
Asian twisted Demi-glace  
Sweet red peppers and micro greens  
"Gold award winning dish"

"Savoury Cappuccino"  
Pumpkin butternut squash, honey and coffee

## MAINS TO CHOOSE FROM

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Indonesian flavoured chicken tenderloin  
with coconut and mild curry Velouté crème fraîche,  
Served in a potato and cashew nest

Slow cooked pork cheeks in black beer, Amarone wine,  
red onions  
Garnished with sour cream and pork crackling

Fresh Salmon supreme, wild asparagus emulsion puff pastry  
twirl, saffron and oyster crème fraîche

## DESSERT

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Trio of Belgian chocolate mousse on dark cookie crumble,  
Home made salted caramel rice crispy croquant  
and pistachio powder

## COFFEE

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