# Escoffier Gourmet Dinner

# South of England

# Menu

# Crab, sea vegetables, brown crab mayonnaise

# Pan-fried confit lamb breast, pickled vegetables, wild mushrooms

# Smoked trout, beetroot, apple, kohlrabi

# Watercress velouté, Blue Vinney, peas

# \* \* \*

# Sorbet

# \* \* \*

# Seared pork fillet, charred Hispi cabbage, pork cheek & black pudding croquette, orange

# Chicken breast, sweetcorn, grains, kale, malt & ale jus

# Catch of the day, celeriac, spinach, hazelnut pesto, crispy mussels

# Truffled cheese agnolotti, glazed button onions, onion soubise, mushrooms

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# Treacle tart, vanilla mascarpone

# Honey & lemon set cream, almond biscuit

# Caramelised apple crumble, rippled blackberry ice- cream

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# Coffee served with a selection of petit fours - £2.50 per person

# Price per person: £21.50 for 4 courses inclusive of VAT

'Information regarding food allergens available; please ask a member of staff'