# Escoffier Gourmet Dinner

**Flavours of France**

**Menu**

Goats cheese, beetroot, pink grapefruit, fennel

Smoked pork cheek, scallop shavings, wild mushrooms

Ragôut of mussels, prawns, tomato, aioli, garlic crouton

Seared tuna, salmon rillette, cucumber,chives

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Blood orange granita

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Butter-poached guinea fowl, sage, leeks, braised onion, creamed garlic potato

Wild mushroom & salsify pithivier, asparagus, cheese fondue

Seared loin of lamb, sweetbreads, kale, beetroot, gnocchi

Please amend recipe to incorporate: compote of blackcurrant / liquorice ice cream/ almond crumb

‘Catch of the day’, herb crust, red wine jus, smoked bacon, spinach

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Raspberry parfait, tarragon espuma, lemon tuile

Hazelnut and chocolate dacquoise, mandarin & thyme sorbet

Blackcurrant soufflé, blackcurrant compôte, liquorice ice cream, almond crumb

Reblochon croquettes, red onion marmalade, seed & herb crackers

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Cafetière coffee served with a selection of petit fours - £2.45 per person

**Price per person: £20.95 for 4 courses inclusive of VAT**

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