# Escoffier Gourmet Dinner

**Flavours of France**

**Menu**

Goats cheese, beetroot, pink grapefruit, fennel

Smoked pork cheek, scallop, wild mushrooms

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

Salmon rillette, cucumber, chives

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Blood orange granita

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

Wild mushroom & salsify pithivier, asparagus, cheese fondue

Seared loin & confit of lamb, 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, peas ‘a la Françoise’

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Pear and almond slice, Nutella espuma, lemon tuile

Hazelnut and chocolate Dacquoise, mandarin and thyme sorbet

Raspberry soufflé, compote, tarragon ice cream, almond crumb

Deep fried brie, red onion marmalade, selection of seeded and herbed 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'