**La Cuisine Moderne d’Escoffier**

Truffled Rosary goat’s cheese, garden herbs

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Petit pois velouté, ‘Croque Madame’

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Carrot royale, passion fruit, tarragon

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Salmon ‘Mi Cuit’, textures of Cucumber and apple

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Sorbet

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Seared duck, summer vegetables, Madeira jus

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L’assiette d’Escoffier

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Cafetière coffee with a selection of petit fours

**Price per person: £24.95 for 8 courses inclusive of VAT**

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