

**SEA
&**
GRASS

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1ST ACT

Smoked Bay Scallop, Red Confit Cabbage,
Avocado Mousse and Salmon Caviar (M, MK, F)

2ND ACT

Goats Cheese Mousse, Black Olive Tapenade
Walnut Cream and Beetroot Puree (V) (MK, N)

3RD ACT

Green and White Asparagus Cream,
Bread Crisp and Sakura Leaves (V) (MK, CY, N, E)

4TH ACT

Avocado, Cherry Tomato, Chia, Green leaf and
Lemon Honey Dressing (V) (SP)

INTERMEZZO

Orange Sorbet and Campari Foam

5TH ACT

Red Mullet & Seafood
with a Creamy Red Pepper Sauce (F, MK, C)

or

Grilled Black Angus Beef Rib Eye
with a Bearnaise Sauce (E, MK)

or

Duck Breast and Crispy Pork Belly (MK)
with Caramelised Apple and Bok Choy

SIDE DISHES

Cauliflower Cheese, Creamy Spinach, Grilled Vegetables,
Parsnip Puree, Gratin Dauphinois, Wild Mushroom Sauce

6TH ACT (G MK, N)

Stilton Blue (G MK, N), Wensleydale, Golden Cenorath,
Cheshire, Fig Chutney, Nuts and Crackers

7TH ACT (G E, MK)

Mini Cream Brule, Tiramisu, Macarons and a Cappuccino

WINE PAIRINGS

Welcome Glass of Prosecco ZIA

Picpoul du Pinet – Les Roches Saintes AOC – France

Quinta de Cottas Tinto – Portugal

Purezza Water Still & Sparkling

Please note that some of dishes may contain Allergens. See the definitions below for the symbols in the menu: Celery (CY) - Gluten (G) - Crustaceans (C) - Eggs (E) - Fish (F) - Lupine (L) - Milk (MK) - Mollusca/Shellfish (M) - Mustard (MD) - Nuts (N) - Peanuts (P) - Sesame (SS) - Soya (S) - Sulphites (SP) For further information please speak with a member of the catering crew. (V) Denotes Vegetarian Choice.