

*Seared Scallops, Lobster Bisque, Flaked White Crab, Chilli,
Lime, White Radish*

*Roast Chateaubriand, Tarragon Fondant, Seasonal Vegetables,
Star Anise, Sancho Pepper and Port Reduction*

*Warm Pecan Treacle Tart, Whiskey Anglaise,
Rum and Raisin Ice Cream*



*Confit of Duck, Aromatic Sweet Potatoe, Hoisin, Wasabi,
Green Herb Oil*

*Rack of Irish Lamb, Fondant Potatoe, Roscoff Onion, Mint,
Manuka Honey Carrot*

*Menton Lemon Curd and Yoghurt Tart,
Cassis Sauce*



*Local Crab, Almond and Fennel Salad, Guacamole,
Ruby Grapefruit*

*Hay Aged Slow Roast Duck, Sauce of Apricot and
Lavender*

Cocoa and Nibs, Dark Chocolate and Caramel

