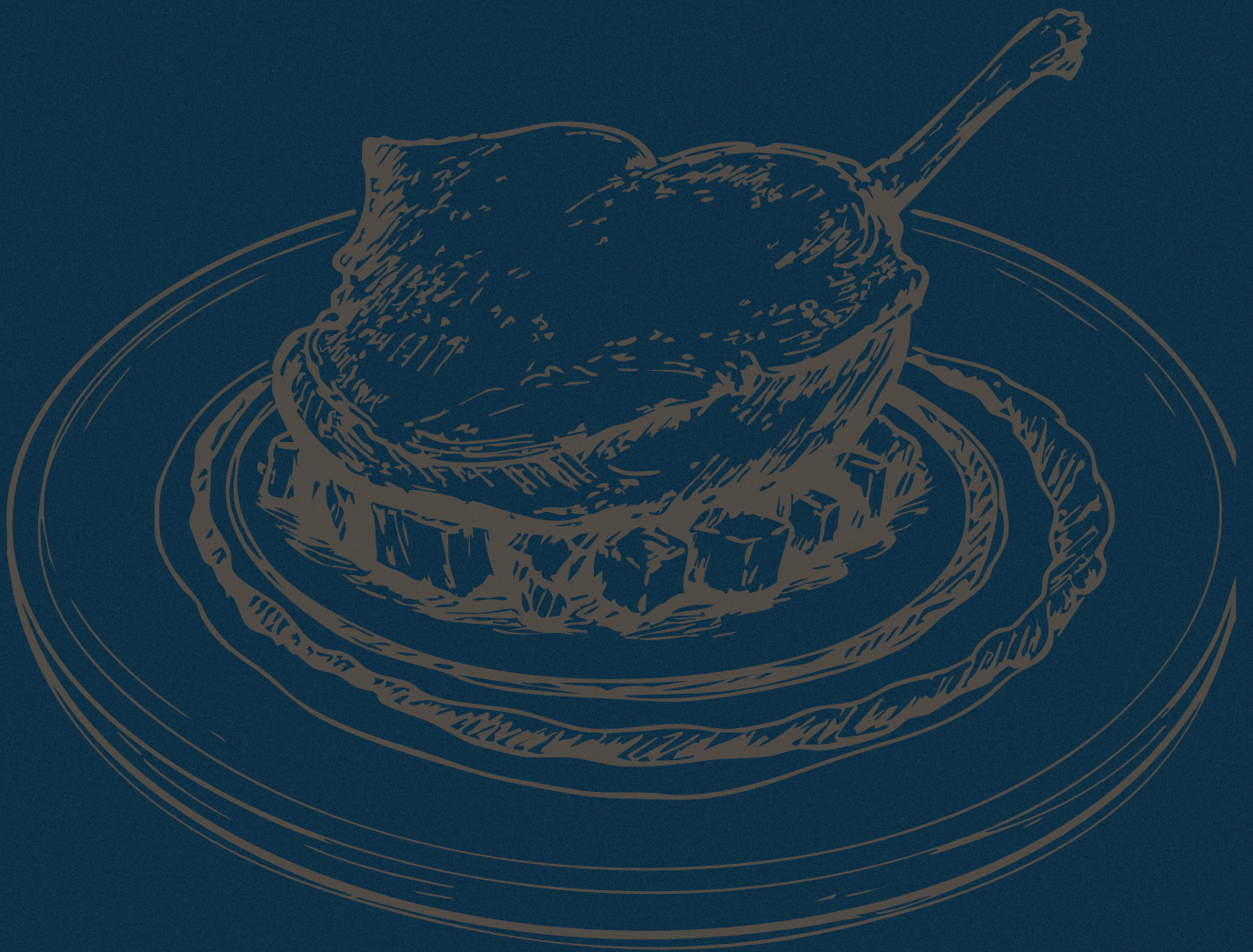


FINE DINING MENU



NEILL GRAHAM - AT YOUR PLACE

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*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*

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*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*

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

Hay Aged Slow Roast Duck, Sauce of Apricot & Lavender

Cocoa and Nibs, Dark Chocolate and Caramel