

## **TASTING MENU 2025**

In celebration of our 25<sup>th</sup> year anniversary, my team and I have created a tasting menu full of best sellers from throughout the years. We hope you enjoy this culinary ride!

### **Assiette De Canapés**

A three canapé treat to get you started

### **Creme De Choux Fleur Aux Plusiers Saveurs**

Creamy cauliflower soup, accompanied by a light cheddar mousse & grated fresh truffle

### **Coquille St Jacques A Ma Façon \***

A fresh Scottish King scallop pan fried to golden brown, presented on a fricassee of fresh peas, broad beans, asparagus & morel mushrooms, dressed with a Champagne & scallop coral

“Beurre blanc” topped with a roasted tomato compot & Parmesan tuille

### **Bar Sauvage Bouillabaisse \***

Crispy wild seabass fillet pan fried served with a smooth fish soup, set on a extra virgin olive oil pomme puree & fresh samphire, dressed with a garlic rouille

### **Poele De Caille A L'estragon \***

Pan fried quail breast & leg confit served on a bed of celeriac & grain mustard puree, paired with a set black garlic & chicken mousse, drizzled with an Armagnac, tarragon & fresh grape jus, garnished with game chips

### **Le Sorbet**

Our homemade fresh seasonal sorbet to help cleanse your palate

### **Chevreuril Sauce Madeire**

Scottish venison loin cooked to pink, accompanied by seasonal glazed baby vegetables, a crispy Parmesan & spring onion croquette, dressed with a smooth Madeira sauce

### **L'Assiette De Citron Festive \***

A Grand Marnier jelly topped with Chantilly cream & zesty lemon curd, lemon sorbet, mini meringue

kisses & fresh raspberries, garnished with a honey tuile dome & fresh lemon balm

### **Cremeux De Chez Monsieur Raymond Blanc \***

A smooth chocolate cremeux, served with homemade banana ice cream, passion fruit gel,

a praline cream garnished with a chocolate shard & caramelized hazelnuts

### **Les Fromages (£5 supplement per person)**

Cheese selection served with quince jelly and crackers

C'est Fini!

Available from 19<sup>th</sup> June (Thursdays and Fridays)

For tables of 2-6 guests, subject to availability.

£95 for full 9 course menu

£85 for 8 course menu (Less 1 starter\* OR 1 dessert\*)

£75 for 7 course menu (Less 1 starter\* AND 1 dessert\*)

NB: Menu prices exclude cheese course & dishes may vary slightly.

(Wine suggestion available on request)