



STARTER

Creamy leek and potato soup, smoked haddock and peppered whipped cream
Button and cep mushroom ravioles served with a reduced butternut squash bouillon
Chicken, prune and chestnut pâté in a crust, confit pear marmalade with star anise
Marinated prawns, sweet onion panna cotta and mango chutney

MAIN COURSE

Pan-fried salmon, Beluga lentils in warm vinaigrette and a lobster emulsion
Soy sauce glazed pork belly with potato gratin
Roast farmhouse chicken, tender Brussels sprouts, Chinese artichokes and butternut squash
Tender veal in gremolata sauce, confit vegetables in an osso buco jus and parsnip mousseline

DESSERT

Almond cake served with pear sorbet, roast pear and an exotic fruit coulis
Pot of hazelnut cream, lemon whipped cream and cocoa-sprinkled crumble
Chocolate truffle
Meringue with whipped cream and chocolate sauce

VEGETARIAN

Fine cream of butternut squash with roasted cep mushrooms
Haute Provence einkorn, vegetable caponata and a vinegar bouillon



Pays d'Oc Chardonnay Viognier PGI, PDO Minervois Terroir**
Mineral water, coffee

**One bottle (75cl) between four people*