

Vegetarian Lunch

Designed for the whole table only.

5 VEGETARIAN COURSES £95 PER GUEST

RAYMOND BLANC
GARY JONES & BENOIT BLIN ET
LEUR ÉQUIPE VOUS SOUHAITENT
"BON APPÉTIT"

LE CHOU-FLEUR *
Spiced cauliflower soup, papadum

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LA BETTERAVE *
Terrine of garden beetroot, horseradish sorbet

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L'ŒUF TRUFFÉ *
Truffled hen's egg, wild mushroom tea, winter truffle

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LES CHAMPIGNONS SAUVAGES *
Risotto of wild mushrooms, shaved truffle

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LES AGRUMES *
Linzer sablé, pink grapefruit, kalamansi, lemon basil sorbet

Any dish from either of our set menu's may be exchanged
for a "Spécialités du Moment" item at a cost of £25.00

This menu is available from 11:30am to 2:00pm
Excluding weekends, bank holidays and Mondays.

Vegetarian Dinner

Designed for the whole table only.

7 VEGETARIAN COURSES £190 PER GUEST

RAYMOND BLANC
GARY JONES & BENOIT BLIN ET
LEUR ÉQUIPE VOUS SOUHAITENT
"BON APPÉTIT"

LE CHOU-FLEUR
Spiced cauliflower soup

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LA BETTERAVE
Terrine of garden beetroot, horseradish sorbet

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LES CHAMPIGNONS SAUVAGES
Risotto of wild mushrooms, shaved winter truffle

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LE CÉLERI-RAVE
Textures of celeriac, truffles and celery

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LES LÉGUMES D'HIVER
Roasted winter vegetables, cinnamon, carrot purée, red wine essence

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L'ORANGE SANGUINE
Blood orange carpaccio with Campari

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LE CHOCOLAT
Araguani chocolate mousse,
lemon butterscotch sauce, almond crème glacée

Any dish from our set menu may be exchanged
for a "Spécialités du Moment" item at an extra cost.

This menu is available from 6:30 pm to 9:00 pm.