



SECRET GARDEN

“SECRET GARDEN”

CHAMPAGNE & CANAPÉS

NV Monmousseau Brut Etoile served with a selection of canapés in our “Secret Garden”.

ENTRÉE

SOUP DE MOULES

Cream of mussel soup, served with rustic parmesan bread.

SOUFFLÉ AU JAMBON

Lightly smoked ham soufflé, baked with cream & gruyere.

CROQUETTE DE VOLAILLE

Chicken croquettes, sauté ceps & sauce tomate.

MAIN

FILLET DE BOEUF

Fillet of black Angus beef, wild mushrooms, potato puree & madeira sauce.

TARTE AU CANARD

Duck shepherd's pie.

PESCE MITONNEE

Roast John Dory, toasted gruyere crouton, tomato bean broth.

DESSERT

CREPES

Served with honey ice-cream & toasted pine nuts.

PINEAPPLE UPSIDE-DOWN CAKE

Served with vanilla bean anglaise.

IMPORTED FRENCH CHEESE BOARD

Imported French cheeses served with house made lavosh, quince paste & muscatels.

Hennessy Coffee, T2 Selections & Petit Fours.

“To forget how to dig the earth and to tend the soil is to forget ourselves.”