



“SECRET GARDEN”

CHAMPAGNE & CANAPÉS

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

ENTRÉE

POTATO & LEEK SOUP

Served with truffle oil, chives & croutons.

NAGE OF SCALLOPS & PRAWN

Served with lemon thyme & chervil.

RABBIT TERRINE

Served with speck, pear & foie gras.

MAIN

ESCALOPS OF VEAL A LA DUXELLES

Veal served with a finely sliced mushroom sauce.

OCEAN TROUT

Served with a lemon beurre blanc sauce.

CHICKEN A LA LYONNAISE

Crumbed chicken served with a mustard cream sauce.

DESSERT

LEMON MERINGUE TART

CHOCOLATE MILLE FEUILLE

IMPORTED FRENCH CHEESE BOARD

Hennessy Coffee, T2 Selections & Petit Fours.

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