



Private Dining

Sample Menu

West Coast Langoustine and Chicken Terrine
crisp chicken skin & yeast crumb, avocado and basil cress

White Asparagus, Peas & Truffle
wild mushroom, pea ragout, aged parmesan, summer truffle



Roast Rack of Scotch Lamb
lamb leg croquette, confit swede, pea puree, baby turnip, summer peas and broad beans, pickled walnut, mint oil

Baked North Atlantic Cod
braised white asparagus, pea ragout, wood smoked lardons, morel mushroom, warm herb mayonnaise



Chocolate Torte
raspberry puree, raspberry sorbet, freeze dried raspberry, lemon curd & confit

Coconut & Tonka Bean
rice pudding, passion fruit sorbet, mango mousse, sesame tuille

