

Traiteur - Prestige

Prestige 1

- Fresh Roasted Goat cheese terrine Provencal with comfit pepper and warm tomatoes
- Grill Rib eye Steak Rock salt, Potatoes Parisienne, Curd Leaves and Madagascar pepper sauce
- Red berry crème Brule

£ 16.00

Prestige 2

- Pan fried Duck Foie Gras with caramelised Orange and Mezzo Peppered salad
- Rump of Lamb, Roast Garlic Polenta, and Sage flavoured Jus, and mushroom fricassee
- Red berry crème Brule

£17.00

Prestige 3

- Grilled Tuna Lomo tart with Mushroom fricassee spinach sauce
- Grill Pacific Skirt Steak with Braised Roots Vegetables
- Rich Chocolate fondant, Vanilla cream emulsion

£ 15.00