

LUNCH DES AMIS

FOUR COURSE LUNCH EXPERIENCE

THIS BESPOKE MENU EMBRACES CHEF'S SELECTION OF THE FINEST SEASONAL INGREDIENTS,
OFTEN ONLY FLEETINGLY AVAILABLE

WEDNESDAY, THURSDAY, FRIDAY
OCTOBER & NOVEMBER 2024

*** Sample Menu ***

Velouté de gibier au maïs et dés de foie gras poêlés

Game bird velouté soup with sweet corn and pan fried diced foie gras

or

Noix de Saint-Jacques des Orcades cuites au Binchotan, rubans de légumes et bouillon dashi

Orkney scallops cooked over Binchotan charcoal with autumn vegetable ribbons and dashi broth

or

Soupe de maïs caramélisés et sa brioche feuilletée

Caramelised sweetcorn soup and brioche feuilletée

Dos de bar de ligne à la vapeur lacqué au beurre de persil et citron, légumes à la grecque, sauce bisque tomatée

Steamed line-caught sea bass fillet lacquered with parsley and lemon butter,

Greek style vegetables, tomato bisque sauce

or

Agnolotti de cèpes, huile de persil simple et sauce forestière

Cep agnolotti with flat leaf parsley oil and mushroom sauce

Suprême de caneton fermier de Merrifield rôti aux graines de potiron,

chutney aux kumquats et courge butternut, sauce bigarade

Merrifield Farm duck breast roasted with pumpkin seeds, kumquat and butternut squash chutney, orange sauce

or

Médaille de lotte poché et sa brandade de joues, endive gratinée, espuma vichyssoise et sauce bordelaise

Poached medallion of monkfish and cheek brandade, glazed endive, leek espuma and red wine sauce

or

Risotto Acquerello au safran et Cheddar de Jamie Montgomery, garniture à la Dubarry

Saffron Acquerello risotto with cauliflower and Montgomery cheddar cheese

Assortiment de trois desserts gourmands

A selection of three mouth-watering desserts

Café ou thé et mignardises

Coffee or tea and mignardises

£15.00

£140.00 per person inclusive of VAT but exclusive of a discretionary 12.5% service charge.

This menu must be taken by the whole table.

If you wish to swap a course for an a la carte dish there is a £20.00 supplement.