

Summer

Amuse Bouche

Ajo Blanco

Melon

First Course

Courgette Flower Tempura

Golden Cross Goats Cheese Mousse

Sauce Vierge

Fish Course

Cornish Crab

Pink Grapefruit, Avocado

Herb Salad

Caviar

Main Course

Roast Breast of Heritage Chicken & Leg Ballotine

Girolles, Peas, Fèves, Pancetta, Soft Parmesan Polenta

Summer Truffle Jus Gras

Dessert

Strawberries and Cream

Wild Strawberries, Elderflower Gel, Meringue

Coffee

Petit Fours