



Friday 14th February 2014

You will be welcomed with a glass of NV Brut Nature Rosé, Drappier and canapés

Selection of Appetisers

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Scottish hand dived scallops, herbs and seaweed, smoked potato mousseline

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Duck's egg "Meurette"

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Liquid Parmesan ravioli, sweet onion consommé, pancetta, mild horseradish foam
(with Black Périgord truffles +£12 supp)

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Aged black Angus beef, Crousti-Blue "Rossini"

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Citrus Maze

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Hedone's chocolate

£100.00 per person

Optional Classic wine pairing £59.00

Prestige wine pairing £79.00

(Wine list will also be available on the night)

Please advise us of any allergies or dislikes

12.5% service charge will be added on your bill