

# AN EVENING *with* RAYMOND BLANC



*Thursday 05th April*

## MENU *50.00 per person*

*Glass of Blanc de Blanc on arrival*

ROAST CELERIAC SOUP, ANCHO CHILLI DRESSING (Ve)

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GLAZED MACKEREL FILLET, APPLE COMPOTE,  
COLESLAW & SEAWEED SALAD

*or*

GRILLED ASPARAGUS, CAULIFLOWER & COURGETTE RICE,  
SMOKED PAPRIKA DRESSING (Ve) (gf) (df)

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ROAST SUPREME OF GUINEA FOWL,  
CONFIT LEG "BON BON", CITRUS SAUCE

*or*

CHICKPEA & CORIANDER CAKES, SMOKED AUBERGINE CAVIAR,  
ROAST TOMATO SAUCE (Ve) (gf) (df)

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SOFT MERINGUE *with* BLACKCURRANT SORBET,  
COMPOTE & COULIS, HANDMADE MARSHMALLOWS  
& CREME CHANTILLY (gf)

*or*

POACHED YORKSHIRE RHUBARB & PEARS *with* RHUBARB SORBET (Ve)