

# AN EVENING *with* RAYMOND BLANC



*Wednesday 9th May 2018*

## MENU

*50.00 per person*

*glass of blanc de blancs on arrival*

COURGETTE & WILD GARLIC SOUP (Ve) (gf) (df)

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GLAZED MACKEREL FILLET, APPLE COMPOTE,  
COLESLAW & SEAWEED SALAD (df)

*or*

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

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

*or*

SPRING VEGETABLE RISOTTO, TOMATO ESSENCE (Ve) (gf) (df)

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

*or*

POACHED YORKSHIRE RHUBARB & SORBET,  
GARIGUETTE STRAWBERRIES, CHAMPAGNE JUS (Ve) (gf) (df)