

THE AIR FESTIVAL  
*at Brasserie Blanc*

£100 PER PERSON

*Lanson Père et Fils Brut* (ve) (125ml glass)

*Starters*

CREAMED CUCUMBER & PEA TIMBALE (ve)  
*pickled red onion pearls*

ASIAN MARINATED CRISPY PORK BELLY  
*celeriac & apple remoulade*

GRILLED LEMON BUTTER SCALLOPS  
*Mediterranean couscous, marbled herb sauce*

*Mains*

CONTEMPORARY RATATOUILLE (ve)  
*homemade garlic brioche*

SMOKED RIBEYE (8oz)  
*potatoes Pont Neuf, tenderstem broccoli,  
carrots, black garlic sauce*

1/2 DORSET LOBSTER THERMIDOR  
*potatoes Savoyarde*

*Desserts*

SUMMER BERRY 'FAB'LOVA (ve)  
*summer berries, Chantilly cream, blackcurrant sorbet*

TARTE AU CITRON  
*a BB classic served with Swiss meringue*

*tea / filter coffee*

(v) Suitable for vegetarians (ve) Suitable for vegans

*A discretionary 10% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today. The gratuity is discretionary - please ask us if you would like us to remove it from the bill.*