



## Gastronomique menu

Price: £100.00

Due to the length of the menu, we will aim to start serving by 7p.m.

Pre-dinner canapés (Chef's choice)

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Amuse Bouche:

Fresh oysters, lemon, tabasco, sauce mignonette

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Starter:

King scallops, Royal beluga caviar, celeriac, watercress, truffle oil

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Sorbet:

Lemon sorbet, mint

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Main course:

Tournedos Rossini, fillet, black truffle, foie gras, Madeira, croute,

seasonal baby vegetables, roasted Cocotte Potatoes

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Dessert trio:

Vanilla Crème brûlée, dark chocolate fondant, double berry mousse

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Please note: If there are any people with dietary requirements or allergies, please let the chef know and an alternative course will be offered for them.

# Mike Fishpen - Personal Chef

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Additional items available:(Please pay the chef on the day of the dinner for these)

A selection of cheeses with celery, grapes, chutney and cheese biscuits for £70

Additional guests are welcome at a cost of £100 per person.

Waiter/Waitress service

A waiter/waitress can be available to assist with the dinner, serving drinks and food, and you can sit back and relax and enjoy the evening with your friends. (Depending on location and availability of staff.) Please enquire if interested.

( £80 fee paid directly to the waiter/waitress. )

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*Hitched*