



APPETISERS

Toasted bread topped with Stilton cheese mousse, walnuts and smoked duck magret

Mini salmon and caviar blinis

Scallop brittle with honey and curry mayonnaise

Mini tomato stuffed with truffle and burrata foam

Suckling pig confit with apple sauce and crispy onion

STARTER

Foie gras terrine with fig textures, red berries and speculaas

FISH COURSE

Prawn and lobster tartare with citrus fruit, salmon confit wedge and Grand Marnier coulis

SORBET

Fruits of the forest sorbet with mint and sparkling cava

MAIN COURSE

Slow-cooked Platinum veal sirloin, pumpkin and morel mushrooms

DESSERT

Chocolate surprise, pears and Madagascar vanilla beans

WINE FROM OUR SELECT CELLAR

CAVA BRUT NATURE