

# A FLUTTER OF FINE DINING

# FIVE COURSE MENU



Pan seared scallop, pickled cucumber  
and Beurre Blanc

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French onion soup with Gruyere crout

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Chicken and mushroom ravioli, charred asparagus  
and Madeira sauce

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Roast rump of spring lamb, English peas and broad  
beans, potato and olive terrine and rosemary jus

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White chocolate cheesecake, rhubarb, honey and  
stem ginger ice cream

**£65 PER PERSON**