



GALA DINNER MENU

Snacks

Starter

Wild Mushroom and Tomme De Chèvre Tart 
IGP HAZELNUTS, TRUFFLE

Pasta Course

Lobster Thermidor Scarpinocc
RAW ALMOND OIL, CHIVES

Main Course

Wild Sea Bass 
BUTTERNUT SQUASH, APPLE, DILL, CAVIAR BEURRE BLANC

OR

Glazed Beef Fillet
BEEF SHORT RIB, TOMATO, BRUSSEL SPROUTS, CRISPY ONIONS

Pre-Dessert

Madagascar Vanilla and Spiced Apple Cone
SALTED CARAMEL

Dessert

Dark chocolate 'Crema Catalana'
ORANGE BROWNIE, TOASTED MILK ICE CREAM

Petit Fours

Champagne at Midnight

 Denotes vegetarian dishes

 Denotes items prepared without any gluten containing ingredients

Whilst every effort is taken to ensure that these items are gluten free, the environment in which these items are prepared is not free from gluten, nuts, seeds, or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential of food allergies.

Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.

Some fish scales, small fish bones and fragments of shells may be found in our products, whilst we take every care and effort to remove these, we cannot guarantee that your product will be fully free of these, please take care during consumption.

Prices are inclusive of VAT. All items are subject to availability.