

## *Aperitifs*

G. H. Mumm Cordon Rouge Champagne



## *Menu*

Confit of farmed Loch Duart salmon, salt cod, mouli & cucumber salad  
Japanese horseradish

Quail egg ravioli, spinach, Parmesan and black trompette mushrooms;  
poultry and rosemary jus

Braised fillet of wild Cornish gill-netted turbot with hand-dived Oban scallop  
tender leeks and cucumber

Roasted loin of Shropshire venison, chicory, braised celery, sauce  
Grand Veneur

Exotic fruit raviole, kaffir lime and coconut jus

Macaé Chocolate Cremeux , Tonda Hazelnut

Café "Pur Arabica", petits fours

## *Wine List*

G. H. Mumm Minnesime 2002 Champagne

Domaine Vincent Girardin, Chassagne-Montrachet Vieilles Vignes 2008 (*with the Brill*)

Savigny-Lès-Beaune 1er Cru, Lavières, Domaine Tollot Beaut 2006 (*with Venison*)

Jurançon, Uroulat, Charles Hours 2009 (*with the Exotic fruit*)

Martell XO Cognac (*with chocolate dessert & petits fours*)

