



Sirocco

Table d'Hôte Menu

Starters

Sea bass, bok choy, sweet potato purée, vierge sauce
Beef carpaccio, parmesan custard, caper berries, shallots
Crab, prawn, avocado, smoked salmon
Duck terrine, fig and vanilla chutney, toasted brioche
Green asparagus, duck egg, hollandaise sauce, cress

Main courses

Rump of lamb, gratin potato, long stem broccoli, baby onions, wild garlic jus
Breast and leg of chicken, new potato, baby chorizo, Jerusalem artichoke,
Sun dried tomato
Tuna steak, garlic potato, roasted red pepper, mange tout, black garlic purée
Sea bream, mussels, saffron mash, baby spinach, fennel purée
Wild mushroom risotto, green asparagus, parmesan tuile, truffle

Desserts

Coconut panna cotta with mango and lemon grass sorbet
Raspberry parfait with textures of white chocolate
Apple tart with toffee apples and apple pie ice cream
Chocolate chip cheese cake with strawberry sorbet and summer fruits
Stilton and cheddar plate, grapes, celery, tomato chutney

£30.50 per person
Price is inclusive of GST