



Floridita

Choose one dish per course from selection

Starters

Shellfish chowder, brown shrimps & truffle crème fraiche

Carpaccio of herb crusted venison, truffle-shallot vinaigrette & shaved manchego

Heritage beetroot salad, goats curd & pickled walnuts

Terrine of foie gras, lambs lettuce, quince jelly & toasted brioche

Pan seared scallops, butternut squash pure, crisp bacon & tomato salsa

Mains

Chipotle marinated gressingham duck breast, parsnip pure, blood oranges & st. clement jus

Char-grilled halibut, potato mash, cherry vine tomato & saffron mussels

Pan seared wild bass, wilted spinach, brown shrimps & buerre blanc

Char-grilled 8oz fillet of beef, green asparagus, potato dauphines & green peppercorn sauce

Roasted vegetable & potato gnocchi, pecorino sauce & soft herbs

(all mains are served with buttered new potatoes & green beans)

Desserts

Baked vanilla cheesecake, blood orange compote

Valhrona chocolate tart, raspberry and crème fraiche

Chilled caramel Soufflé, poached blue berries

Pastry chef's selection of ice creams and sorbets

Continental cheese selection, apple-chilli chutney, grapes & fennel bread