



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 cheese mousse, rocket & tomato salsa

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

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

Mains

Roasted gressingham duck breast, shallot pure, sweet potato crisps, blood oranges & st. clement jus

Steamed halibut, potato mash, cherry vine tomato & saffron mussels

Char grilled whole Lobster, garlic chilli butter, watercress

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

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

Winter squash risotto, radicchio

(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