

G R A N I T A



S U M M E R G O U R M E T M E N U 1

Amuse bouche

Chef's choice

Starter

Beetroot goat's cheescake with beetroot cured salmon, beetroot ice cream, roasted baby beetroot and a honey, mustard and truffle oil dressing

Soup

Chef's choice

Fish

Trio of seafood: seared scallop, seared tuna and poached prawn

Granita

Chef's choice

Main

Roasted lamb rump with pan-fried parsnip, beetroot chips, butternut fondant, artichoke purée and rosemary jus

Dessert

Assiette of apples with apple sorbet, panna cotta and butterscotch sauce

Coffee and Friandises

Signature restaurant