



## CLASSIC DINNER MENU V

### **Grilled Scallops**

With melted Herb Butter topped with Micro Greens

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### **Homemade Ravioli with Escargot**

Flamed in a Pernod Fennel Cream Sauce, garnished with Fried Celeriac

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### **Caprese Tower**

Layered Tomato & Mozzarella with Arugula & Tapenade Crostini

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### **Pink Champagne Sorbet**

With Balsamic Concentrate

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### **Trio of Wahoo, Scampi & Rockfish**

With Dill Champagne Sauce, Saffron Cream, Avocado & Mango Salsa

or

### **Tornado Rossini**

Set on a Crouton, topped with Foie Gras & Truffle Sauce

or

### **Broiled Half Lobster**

With flavoured Basmati Rice & Steamed Asparagus Spears served with Drawn Butter

Main Courses are served with a selection of fresh Market Vegetables & Potatoes

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### **Miniature Cheese Soufflé**

With Honey Crystals

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### **White Chocolate Mousse**

With Hippen Spoon & a Rhubarb Shot

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Coffee, Tea & Petits Fours