



Chef's Amuse-Bouche



Pan-Seared Duck Liver, Corn, Belgian Endive, Gingerbread Scallops, Crispy Buckwheat, Apple and Chestnut Granita Cranberry and Verbena

Main Course

Turbot Fillets, Confit Leeks, Butternut Squash, Champagne Jus



Madagascar Vanilla, Pear, Speculoos

For more information about allergens, please inquire with our staff.

