**Starters**

* Goat cheese Bavarian cream, basil, lavender honey with pistachio and pistachio beetroot
  Apple and cucumber à la nage with eel mousse, Dutch shrimp and oyster mayonnaise
  Rouleau of smoked ribeye with gherkin crème, macadamia crunch and toast

**Soups**

* Watercress and pesto soup
  Double consommé with curry cream

**Main courses**

* Stuffed mini pumpkins, seasonal vegetables, purple potato and parsnip crème
  Megrim, spinach, carrot, orange and black quinoa
  Pot-au-feu of corn-fed chicken, coconut and shiitake

**Desserts**

Lime Bavarian cream, blueberries, raspberries, Red Bull and Oreo
Sticky toffee, hazelnut and white chocolate

**Chef’s suggestion please see the blackboard**

* = vegetarian