



# MENU

*Beaujolais Nouveau 2019*

Cornish crab arancini, brown crab emulsion

\*\*\*\*\*

Confit duck and foie gras terrine, kumquat and vanilla jelly,  
"Pain d'épices" crumb

\*\*\*\*\*

Pan-roasted Gnocchi, winter parsnip,  
truffle and trompette mushrooms dressing

\*\*\*\*\*

Lemon and basil sorbet

\*\*\*\*\*

Roasted fillet of aged Angus beef fillet, braised faggot,  
smoked pomme purée, beetroot fondant, Sauce Beaujolais

\*\*\*\*\*

A chocolate garden  
Dark valrhona chocolate mousse, brandy cherry,  
wild berry soil and wild berry sorbet

\*\*\*\*\*

Coffee or tea and pralines



ELYSIUM

\*\*\*\*\*