

smart cuisine

Soups

Cream of Smoked Haddock with Puy lentils and Bacon and whisky

Roast Butternut Squash with sage, Nut Brown Butter and Crème Fraiche

Mussel and Sweet potato chowder flavoured with kaffir lime leaf and coriander

Smoked Ham, root vegetable and Red Lentil broth

Cream of Leek and potato, chive cream

Cream of Cauliflower with truffle butter tortellini

Moroccan spiced Yellow split pea soup with preserved lemon cream

Mussel and prawn chowder

Tuscan style Bean and vegetable broth, garlic and cheese crouton

Wild mushroom, Madeira and lemon thyme

Veloute of Garden Pea and Asparagus with coconut foam

Traditional French Onion Soup with crisp cheese sable

Cream of Watercress and nutmeg with a soft poached egg

Cream of Roasted Chicken and Sorrel

Vine Tomato soup, basil and mascarpone froth

Plum Tomato Consommé with Goats cheese and Proscuitto Tortellini

Artichoke Veloute with seared Scallops

Tomato and Cannellini Bean with seared Red Mullet Fillet, basil oil

Carrot and Ginger, with stem ginger crème fraiche