

AUBAINE

Set menu 1

£35pp

STARTERS

Smoked salmon salad ve

Cucumber, radish, lemon dressing

Beetroot salad

Balsamic marinade, warm goats'cheese crottin, walnuts

Serrano ham & cantaloupe

Rocket leaves, balsamic dressing

MAINS

Crispy cod cheek

Bok choy, taramasalata, lemon oil, coriander

Rump of lamb

Aubergine puree, Okonomiyaki, broccoli, radicchio,
lotus crisp

Risoto v

Caramelized cauliflower puree, cauliflower couscous,
trumpet mushrooms

DESSERTS

Crème brûlée

Vanilla custard, caramelized sugar

Nutella Profiterole

Vanilla Ice cream, hot chocolate sauce, roasted nuts

AUBAINE

Set menu 2

£45pp

STARTERS

Smoked salmon blini

Avocado puree, granny smith apple

Beef carpaccio

Pickled girolle, egg yolk puree, radish, red vein sorrel

Burrata

Spiced Beetroot puree, golden beetroot, pine-nuts, baby basil, crostini

MAINS

Seabass

Celeriac puree, artichoke, runner beans, red chicory, crispy savoy cabbage, star anise jus

Filet de boeuf

French fries, peppercorn sauce (served medium)

Black truffle rigatoni

Truffle cream sauce, Parmesan, shaved truffle

DESSERTS

Nutella profiterole

Vanilla ice cream, hot chocolate sauce & roasted hazelnut

Pavlova

French meringue, red berry cream, vanilla ice cream, raspberry sorbet

AUBAINE

Sharing menu

£35pp

STARTERS

Serrano ham & cantaloupe, rocket leaves, balsamic

Ponzu marinated salmon, avocado, pink peppercorn

Mini merguez sausages, lime aioli

Warm goats cheese crottin, olive oil, honey, Provençal herbs v

Marinated beetroot salad, walnuts, pomegranate v

MAINS

Seabass

Celeriac puree, artichoke, runner beans, red chicory, crispy savoy cabbage, star anise jus

Butterfly chicken breast, cherry tomatoes, basil, pesto

Superfood salad

Mixed leaves, grilled aubergine, courgette, tenderstem broccoli, cherry tomatoes, peas, quinoa, pomegranate, French dressin

DESSERTS

Chocolate éclair

Pistachio & raspberry cake