

BRUMUS

3 COURSE MEAL WITH A GLASS OF WINE

STARTERS

Soup of the day

Ham hock terrine, wholegrain mustard mayonnaise, pickled beets and toast
Cured Asian-style salmon, guacamole, spring onion and coriander

MAIN COURSES

Confit duck leg, braised red cabbage, roasted pears

Chargrilled tuna, caponata, basil oil

Goat's cheese and spinach ravioli, hazelnuts, beurre noisette

DESSERTS

Your choice from the cake table

Pannacotta, passionfruit glaze