

FRIDAY 23<sup>RD</sup> & SATURDAY 24<sup>TH</sup> FEBRUARY

# MICHEL ROUX JR.

Scottie recreates some of the 2 star Michelin Chef's dishes

APPETISER

## POACHED CRAB & SALMON

CUCUMBER & RADISH, YUZU

SOUP

## OXTAIL SOUP

WILD MUSHROOM DOUGHNUT

STARTER

## SMOKED CHICKEN

CAULIFLOWER COUSCOUS, SPINACH PUREE, BLACK PEPPER FILO

MAIN COURSE

## PAN FRIED SEABASS

PRAWN TORTELLINI, FENNEL & CARROT PUREE, WHITE WINE SAUCE

DESSERT

## CHOCOLATE ORANGE MOUSSE

SPICED FRUIT BRIOCHE, YOGURT SORBET

### VEGETARIAN & ALTERNATIVE OPTIONS

\*TERRINE OF BEETROOT, CREAM CHEESE & HORSERADISH,  
CUCUMBER & RADISH, YUZU

\*SPICED LENTIL SOUP, WILD MUSHROOM DOUGHNUT

\*SMOKED CHICKPEAS, CAULIFLOWER COUSCOUS, SPINACH PUREE,  
BLACK PEPPER FILO

\*BUTTERNUT SQUASH & BLUE CHEESE TORTELLINI, FENNEL & CARROT PUREE,  
WHITE WINE SAUCE

5 COURSES **£30.50** PER PERSON

CHEESE SELECTION

## DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY

£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

FRIDAY & SATURDAY

7.00PM TO 7.20PM ARRIVAL FOR 7.30PM START

PLEASE BRING YOUR OWN ALCOHOL £2.00 CORKAGE CHARGE PER PERSON  
SOFT DRINKS, MIXERS, BOTTLED WATERS, A SELECTION OF TEAS & COFFEES  
ARE AVAILABLE FROM OUR DRINKS MENU PRICED FROM £2.50 TO £3.00

DINING CLUB MEMBERSHIP IS REQUIRED TO MAKE A BOOKING.

A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE