

FRIDAY 15TH & SATURDAY 16TH JUNE

HELLS KITCHEN

APPETISER

GARY RHODES

SEARED SCALLOPS, CRISPY GREENS, "MASHED POTATO" SAUCE

SOUP

JEAN CHRISTOPHE-NOVELLI

ASPARAGUS VELOUTE, CHERVIL OIL, GOATS CHEESE BONBON

STARTER

GARY RHODES

PAN FRIED BASS, BLACKBERRY SHALLOTS, HOLLANDAISE SAUCE

MAIN COURSE

JEAN CHRISTOPHE-NOVELLI

MONKFISH BAKED IN PANCETTA, PROVENCAL VEGETABLES, SAUCE VIERGE

DESSERT

GARY RHODES

CRISPY APPLE TART, BRAMLEY APPLE SORBET, LIME & GRANNY SMITHS JELLY

VEGETARIAN & ALTERNATIVE OPTIONS

*VEGETABLE FAGGOTS,

*TRUFFLE MOUSSE, BLACKBERRY SHALLOTS, HOLLANDIASE SAUCE

*HAZELNUT LOAF, PROVENCAL VEGETABLES, SAUCE VIERGE

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.

ALL PRICES SHOWN INCLUDE V.A.T.

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