



# *Last of the Night Proms*



## *Sample Menu*

Prosecco on arrival

### *Overture*

Chicory, pear, walnut and Roquefort <sup>(v)</sup>

Oyster with pickled vegetables and lemon mayonnaise

### *Opening Symphony*

Chilled pea voluté with apricots and fennel <sup>(v)</sup>

Tomato tartare with basil, tapenade and sourdough <sup>(v)</sup>

Venison carpaccio with parsnip purée, crisps and parmesan

### *Sea Shanty*

Roast cod with samphire, lemon purée and chorizo foam

Bouillabaisse, salmon, hake, sardines, mussels and rouille

### *The Interval*

Watermelon with lime sorbet <sup>(v)</sup>

### *The Orchestration*

Fillet of beef with horseradish creamed potato, watercress, morels and Madeira sauce

Roast partridge with chicory, candied walnuts, quince and a gewürztraminer sauce

Pea and broad bean orzotto with feta and mint oil <sup>(v)</sup>

### *The Finale*

Hot chocolate tart with banana and passion fruit ice-cream

Poached pear with cinnamon, caramel and vanilla ice-cream

Fig ice-cream with granola and a yoghurt mousse

### *Encore*

Tea and coffee served with macaroons

*Seven courses £39.95*

*Dress Code : Formal wear*

*Head Chef : David Arnott*