

Tomahawk Night

Monday 28 December

APPETISER

Salmon Crudo

Thinly sliced salmon, dusted with crushed nuts, served with melon, avocado, grilled pomelo segments, quail egg yolk purée, salmon roe & ravigote dressing

MAIN (SHARING)

Grilled Marinated Tomahawk

Hand-rubbed with fresh herbs from our garden, flambéed with Grand Marnier and served with truffle jus, seasonal vegetables, potatoes & a selection of sauces

DESSERT

Apple & Coconut Tatin

Apple & coconut with caramelised sugar, caramel sauce & puff pastry, served with coconut ice cream

