

THE LANDAU

MENU 1

Amuse Bouche

Smoked organic Scottish salmon and goats' cheese, Oscietra caviar, beetroot and basil
Spiced breast of Barbary duck, Secretts farm winter vegetables, confit duck and foie gras
Tiramisu Pavlova with pineapple

£55.00

MENU 2

Amuse Bouche

Pumpkin velouté, cannelloni of roasted cèpes and Reggiano parmesan
Fillet of Scottish halibut, basquaise, curried mussels with fennel and apple
Caramelised pear William with lime and chocolate

£60.00

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MENU 3

Amuse Bouche

Cornish crab and avocado with savoury crumble and pickled apple purée

Grilled fillet of Castle Mey Angus beef 'forestière'

Classic lemon tart with Madagascan vanilla ice cream

£65.00

MENU 4

Pumpkin velouté with cannelloni of roasted cèpes

Seared foie gras with apple and chilli duck

Guernsey sea bass, tiger prawn mousseline, courgette, carrot and Jacqueline sauce

Cutlets of English lamb, confit of Merton Farm breast pudding,
Anna potatoes, artichokes and a taragon shallot sauce

White and dark chocolate mousse cake with orange and mint sorbet

£70.00

SIDE ORDERS

£4.50

Plum tomato salad

Landau mixed salad

Savora mashed potatoes

Pommes Lyonnaise

Courgette frites

New potatoes

The Landau truffle Macaroni

£6.50

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
Some dishes may contain nuts.