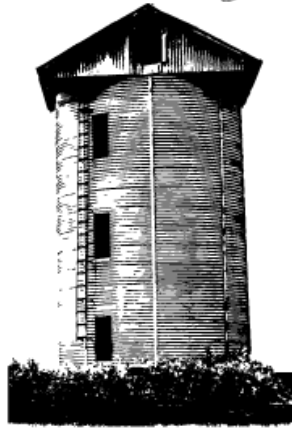


Mount Ashby Estate



HAND PICKED

Bastille Dinner

Saturday 13th of July

Set Menu

*Foie gras, reduction de balsamique & figue, crouton
Foie gras, balsamic reduction, fig, croutons*

*Escargots, beurre persillé, purée de pomme de terre
Snails, parsley garlic butter, Paris mashed potatoes*

*Gambas sautées, épinards au beurre, noix de cajou
Seared king prawns, buttered spinach, cashews*

*Magret de Canard, remoulade de céleri-rave
Duck breast, celeriac remoulade*

*Boeuf en Croute, Café de Paris, gratin dauphinois
Beef Wellington, potatoes gratin*

*Trou Normand
Lemon sorbet, Calvados*

*Pana Cotta de châtaignes, poire pochée, chocolat
Chestnut Panna Cotta, verjuice poached pear, chocolate sauce*