



World Fusion 7 Course Taster Menu

Evening of Tuesday 21st March, includes a medium glass of organic wine for £45pp, booking required.

Mexican inspired avocado black bean & spring onion wonton served with lychee & sweet chili chutney

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Vietnamese style raw vegetable parcel

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Swiss cheese and leek tart with balsamic reduction

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Sicilian lime and pomegranate granita

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Mini leek, sweet potato, celeriac and woodland mushroom Wellington served with a white wine sauce

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Malaysian style sweet potato, butternut squash & chickpea coconut curry served with citrus salad & lightly
spiced couscous

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Trio of desserts

English raspberry & lemon posset with pink Himalayan salt shortbread, Ecuadorian chocolate truffles and
a coconut Caribbean cake