



BUSTRONOME
..... VOYAGE GOURMAND

4 COURSE LUNCH

SALMON MOSAIC

Served with a creamy avocado puree, pickles onion and french radish

PAN SEARED COD

Served with Roasted Kale, Leeks, Soy Umami Sauce and Basil Oil

CHICKEN BALLOTINE

Served with Roasted Purple Cauliflower, Asparagus, Sweet Corn Puree and Chicken Jus

LEMON CURD MERINGUE TARTLETTE



BUSTRONOME
.....  VOYAGE GOURMAND

6 COURSE DINNER

SALMON MOSAIC

Served with a creamy avocado puree, pickles onion and french radish

PRAWNS AND ASPARAGUS GIRASOLE

With home-made Lobster Sauce

PAN SEARED COD

Served with Roasted Kale, Leeks, Soy Umami Sauce and Basil Oil

CHICKEN BALLOTINE

Served with Roasted Purple Cauliflower, Asparagus, Sweet Corn Puree and Chicken Jus

BRIE CHEESE

Baby lettuce jam, apple and pear chutney and brioche

LEMON CURD MERINGUE TARTLETTE



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VEGETARIAN MENU

BURRATA

Served with heritage tomato, basil pesto and fresh basil oil

SPINACH AND RICOTTA GIRASOLE

With sage and butter
(dinner only)

CREAMY ASPARAGUS RISOTTO

CLASSIC PARMIGIANA

Aubergine, homemade tomato sauce, mozzarella and
parmesan cheese

BRIE CHEESE

Baby lettuce jam, apple and pear chutney and brioche
(dinner only)

LEMON CURD MERINGUE TARTLETTE



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VEGAN MENU

HERITAGE TOMATO SALADE

Served with basil pesto and basil oil

ROASTED BUTTERNUT SQUASH

Served with beetroot, spring onion, pomegranate and lamb
lettuce

(dinner only)

CREAMY ASPARAGUS RISOTTO

VEGAN PARMIGIANA

Aubergine, homemade tomato sauce and vegan cheese

VEGAN CHEESE

Baby lettuce jam, apple and pear chutney and brioche
(dinner only)

CHOCOLATE AND CARAMEL CHEESECAKE



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3 COURSE CHILDREN MENU

MACARONI CHEESE

BEEF FILET

Served with sweet potato puree and beef jus

LEMON CURD MERINGUE TARTLETTE