

March-May Menu



STARTER

TRIO OF BEETROOT

with a goat's cheese mousse

VG/GF OPTION: BEETROOT SALAD

with orange & maple-glazed walnuts

MAIN COURSE

SPICED BRAISED LAMB LEG TAGINE

Apricot - Tomato - Ras el Hanout

Wild Rice - Coriander

VG/GF OPTION: SPICED VEGAN TAGINE

Chickpeas - Apricot - Tomato - Ras el Hanout

Wild Rice - Coriander

SERVED WITH HOMEMADE HUMMUS
AND FLATBREAD

DESSERT

VANILLA CRÈME BRÛLÉE

VG/GF OPTION: POACHED PEACH

And a homemade red berry compote

