à la carte

Starters
Salt baked celeriac velouté, truffle sabayon
Salad of Provence figs, bresaola, torn mozzarella, rocket and mint
Pressed Herdwick lamb terrine, anchoïade dressing
Cured Loch Duart salmon, fennel, avocado purée and pink grapefruit
Lasagne of Dorset crab, beurre nantaise

Mains
Lobster macaroni cheese, soft herb crumb
Roast fillet of seabass, roast salsify, trompette mushroom and Sauternes sauce
Charred pumpkin, burrata, rainbow chard, hazelnuts and sage
Breast of corn-fed chicken, creamed spinach and herb gnocchi
Slow cooked lamb shoulder with piperade and goats cheese ravioli

Desserts
Coconut rice pudding with mango
Apple tarte tatin, Normandy crème fraiche
Valrhona chocolate tart pistachio ice-cream
Prune and Armagnac parfait
Fourme d’Ambert, pear chutney

Half time
Old Spot pork pithivier, burnt apple purée

Post-match
Lincolnshire Poacher cheese, Eccles cake