

## MARCON COLLABORATION - LUNCH



*Canapes to begin*



*Amuse Bouche*



**Homard en Salade d'hives**

A winter salad of Lobster



**Cabillaud et Sabayon aux Cépes**

Skrei cod with Cépe Sabayon



**Feuilleton de fillet mignon de veau, champignons, jus a la sauge officinale**

Feuilleton of Veal fillet, wild mushrooms, sage sauce



*Pre-dessert*



**Chocco Cépes**

Chocolate and Cépes

£75 per person

Our food is freshly made on the premises & may contain traces of nuts;  
therefore we are unable to guarantee that any product is nut free.

For allergy advice and any special dietary requirements  
please ask your waiter or waitress when you order.



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## MARCON COLLABORATION - DINNER



*Canapes to begin*



*Amuse Bouche*



**Saint Jaques Facon Vichyssoise**

Scallops Vichyssoise Style



**St Pierre a la Verveine, girolles, sauce oseille, black olives**

John Dory with lemon verbena, girolles, sorrel and black olives



**Ragoût de lentilles vertes du Puy aux truffe noir et aef fumé**

Ragout of le Puy green lentils with black truffle and smoked hens egg



**Agneau en croute de foin, puree de pommes de terre aux cepes**

Lamb baked in a hay crust, potato and cep puree



*Pre-dessert*



*Awaiting confirmation on dessert*

£120 per person

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