

# Sample Gourmet Menu 2

Hogarth's bouillabaisse en croute



Cured breasola, crispy fried poached egg,  
Parmesan gran padano and warm extra virgin olive oil



Passion fruit and ginger sorbet



Pave of sole and spinach mousseline, lobster croquette,  
Langoustine pithivier, Cornish crab risotto and lemongrass oil



Elderflower tartlet, chocolate and strawberry sable mille feuille  
and citrus dust



Organic coffee and petit fours

Please See Events Page To Visit Our Next Gourmet Evening

Some dishes and chocolates may contain nuts  
Please advise us if you have any food allergies