



# LAURENT'S COOKING

## FRUITS DE MER

Wed 24th April Hungerford 6.30pm

Wed 1st May Marlborough 6.30pm

### CANAPE

Mini gratin de coquille St Jacques

Hand dived scallop gratin

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### STARTER

Quenelle de crabe sauce nantua

A light crab mousse with creamy prawn &  
cognac sauce

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### MAIN COURSE

Plateau de fruits de mer

Crevettes, oysters, ½ lobster

Dijon mayonnaise, shallot vinegar

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### FROMAGES

A selection of French Cheeses

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### DESSERT

Tarte au citron, crème fraîche

£75.00 per person

Service charge will be added at 10%