



Laurent's Cooking

Wednesday 12th July 2023

6.45pm

FRUITS DE MER

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%