

STAYCATION SAMPLE MENU

TASTING JOURNEY

BY SAFFRONS CUISINE

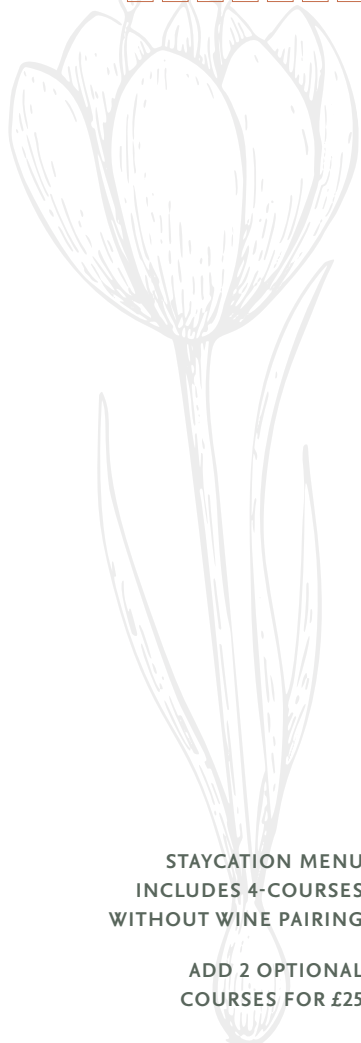


APPETIZER

CHEF'S MINI TAPAS

MIXED MINI PAPPADUMS, SALSA

D E G N F CR SD



STAYCATION MENU
INCLUDES 4-COURSES
WITHOUT WINE PAIRING

ADD 2 OPTIONAL
COURSES FOR £25

ADD 4-COURSE WINE
PAIRING FOR £25

ADD 6-COURSE WINE
PAIRING FOR £30

1ST COURSE

PAN-SEARED PARTRIDGE

HONEY-GLAZED FIG SALAD, QUINCE CHUTNEY

D E G N SE

PRIVATE CELLAR, SEVENTEEN TWELVE, SOUTH AFRICA, 2017 ^{14.5%}

2ND COURSE (OPTIONAL)

JERSEY LOBSTER & PORK BELLY

FENNEL-SPICED CRISPY LOBSTER, DINGLEY DELL PORK BELLY,
SPROUTS, XEC XEC SAUCE

D G F CR

MUSCADET, CHÂTEAU CASSEMICHÈRE, FRANCE, 2019 ^{12%}

3RD COURSE

TANDOORI MONKFISH

MINT AND ORANGE ZEST INFUSED, GOAN SQUID SAUCE,
CURRY LEAF POTATO

D S M F SD

CHARDONNAY RESERVA, CASAS DEL BOSQUE, CHILE, 2016 ^{14%}

4TH COURSE

ROAST LOIN OF VENISON

CELERIAC TEXTURES, CAVOLO NERO, PESHWARI NAAN,
JUNIPER BERRY JUS

D G N C

CHÂTEAU CARONNE STE GEMME, HAUT-MÉDOC, FRANCE, 2018 ^{13%}

PRE-DESSERT (OPTIONAL)

CHOCOLATE ORANGE TAJ

ORANGE CRÉMEUX, GENOISE SPONGE

D E G S SD

DESSERT

SWEET SPICED FUDGE

TONKA MOUSSE, ROAST CHESTNUT ICE CREAM

D E G N S SD

RIESLING ICEWINE, STRATUS, CANADA, 2017 ^{14.5%}

FRIDAY & SATURDAY FROM 6PM - 8.30PM (LAST ORDERS) AT LA TERRASSE RESTAURANT

DAIRY - EGG - GLUTEN - NUTS - PEANUTS - SOYA - CELERY - MUSTARD - SESAME - FISH - CRUSTACEANS - MOLLUSCS - LUPIN - SULPHUR DIOXIDE

ALL FOOD IS PREPARED IN A KITCHEN CONTAINING COMMON FOOD ALLERGENS. IF YOU HAVE A FOOD ALLERGY, PLEASE ADVISE OUR SERVICE TEAM.
ALL PRICES ARE INCL. OF THE CURRENT GOODS & SERVICES TAX. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS.
MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. WINE VINTAGES MAY VARY.

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CHEF'S MINI TAPAS

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D E G N SD VEGETARIAN



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1ST COURSE

SOUTH ASIAN CRISPY LENTIL PANCAKES

STUFFED BABY POTATOES, COCONUT CHUTNEY

D G N VEGETARIAN

PRIVATE CELLAR, SEVENTEEN TWELVE, SOUTH AFRICA, 2017 ^{14.5%}

2ND COURSE (OPTIONAL)

STIR-FRY OKRA MASALA

WILD MUSHROOM BIRYANI, PINEAPPLE RAITA

D S VEGETARIAN

MUSCADET, CHÂTEAU CASSEMICHÈRE, FRANCE, 2019 ^{12%}

3RD COURSE

JERUSALEM ARTICHOKE & PARSNIP TIKKI

CRISPY RICE AND LENTIL DUMPLINGS, PLUM CHUTNEY

D S VEGETARIAN

CHARDONNAY RESERVA, CASAS DEL BOSQUE, CHILE, 2016 ^{14%}

4TH COURSE

SEASONAL JERSEY VEGETABLE KOFTA

MAKHANI SAUCE, DUM ALOO, CELERIAC TEXTURES, CAVOLO NERO,
PESHWARI NAAN

D G N SD VEGETARIAN

CHÂTEAU CARONNE STE GEMME, HAUT-MÉDOC, FRANCE, 2018 ^{13%}

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