TRIBUTE TO
SIR WINSTON CHURCHILL

3-COURSE DINNER SET MENU

(WEDNESDAYS ONLY)

Recipe from Churchill's Cookbook by Georgina Landemare,
his personal cook during Second World War

Complimentary 1 glass of House Pour Wine or Champagne

SELECTION OF ARTISANAL BREADBASKET SERVED WITH BUTTER

CANAPÉ
Chef's Creation

APPETISER
MIMOSA SALAD WITH SMOKED SALMON
Yukon Potato, Shredded Carrots, Lemon Compote, Parmesan Cheese

OR

BEEF CONSOMMÉ
Morel Mushroom, Quenelles, Seasonal Truffle, Chives

MAIN COURSE
POT-ROAST POULET
Olive Oil Mash, Sautéed Spring Vegetables, Mushroom
White Wine Cream Sauce

OR

PAN-SEARED WHITE STIRLING HALIBUT
Grilled Fennel, Boiled Potato, Tomato
Capers Butter Sauce

OR

GRAIN-FED ANGUS TENDERLOIN ROSSINI (+18)
Duck Foie Gras, Mash Potato, Glazed Carrots, Grilled Asparagus, Truffle Beef Jus

DESSERT
BAKED APPLE PUDDING
Rum Raisin, Caramel Sauce, Vanilla Ice Cream, Coconut Almond Soil

$78