

THE LEDBURY

Ravioli of Shellfish with Asparagus and Champagne
Roast Foie Gras with a Tarte Fine of Figs and a Fig and Port Purée
Lasagne of Rabbit and Morels with a Velouté of Thyme
Terrine of Skate, Ocean Trout and Leeks with Frog Leg Beignets and Watercress Mayonnaise
Salad of Spring Vegetables with Quail Eggs, Truffle and Pea Shoots
Roast Scallops with Cauliflower, Cèpes and a Potato Emulsion



Fillet of Brill with a Fondue of Courgette, Lobster Beignet and Tomato Butter
Ballotine of Glenarm Salmon Wrapped in Pancetta with Crushed Jersey Royals,
Peas and Morels
Loin of Monkfish with Tapenade, Olive Oil Creamed Potato and Sardine Vinaigrette
Assiette of Veal with a Gratin of Macaroni and Girolles,
White Asparagus and Toasted Almonds
Loin of Lamb Roasted in Balsamic Vinegar with Wild Garlic, Artichokes and Dried Olives
Fillet of Beef with Red Wine Sauce and Croustillant of Snails, Oxtail and Celeriac
Roast Pigeon from Bresse with a Cèpe and Madeira Consommé and Foie Gras Tortellinis



Ravioli of Pineapple and Passion Fruit with Lemongrass and Lime
Chicory Crème Brûlée with Coffee Ice Cream and a Chocolate Madeleine
Vanilla Yoghurt Parfait with Blueberries and Churros
Chocolate Soufflé with Banana Ice Cream and Honeycomb
Assiette of Mango
Selection of Sorbets
Cheese

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