



Mirabelle Charity Champagne & Seafood Lunch

Wednesday 8th May 2024

£62.00 per person

Starters

Mojito Cured Sea Trout (F,Su,G)

Rye bread, pickled cucumber, avocado & lime crema

Crumpet Arnold Bennet (G,M,E,F,Su,Mu)

Homemade crumpet, smoked haddock, Mayfield cheese rarebit

Seafood Bloody Mary Gazpacho (Ce,F,Mo,C,Su)

Prawns, clams, celery, heritage tomato, parsley oil

Main Course

Salmon Hash (F,M,E,Su,Mu)

Crushed potatoes, dill, spring onion, wilted spinach, poached hens egg, Pommery mustard beurre blanc

Place Veronique (F,M,Su)

Spinach, pickled grapes, button mushrooms, white wine velouté, new potatoes

Fillet of Pollock (F,C,Mo,Su)

Bisque braised butter beans, fennel, spring greens

Desserts

Cherry Bakewell Tart (G,E,N,M,V)

Earl grey ice cream

Espresso Crème Brûlée (M,E,G,N,V)

Raspberry amaretti biscuit

Strawberry & Elderflower Pavlova (M,E,V)

Meringue, strawberry compote, elderflower sorbet, Chantilly cream

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy

Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame

So - soybeans Su - sulphur dioxide & sulphites V - vegetarian