

***L'Oranger***  
***Winter Menu***  
***£ 65.00***

*Pumpkin & chestnuts cappuccino soup, with foie gras bits*

\*\*\*\*\*

*Scallops cooked in the shell with leeks black truffle and Jurançon dressing*

\*\*\*\*\*

*Angus Scotch beef fillet, bone marrow & Ambert blue cheese toast*  
*Fondant potato stuffed with sliced wild mushrooms duxelle*

*Or*

*Steamed & aniseed wild sea bass, cucumber, girolles & radish,*  
*pomegranate dressing*

\*\*\*\*\*

*Guanaja Chocolate fondant, salted butter caramel,*  
*Rice crispies biscuit and Tahiti vanilla ice cream*

\*\*\*\*\*

*Petits fours*