

Three Course Sample Menu

Starter

Lobster and tomato tortellini, chicken consume, crispy shallots

Smoked ham hock and chicken terrine, pickled vegetable relish, tonka bean mayonnaise, honey and mustard dressing, tarragon oil

Wild mushroom arancini, truffle mouseline, wild rocket, shaved parmesan

Main Course

Braised beef short rib, salsa verde, confit garlic mash, vegetable medley, jus

Rosemary and garlic infused lamb rump, baba ganoush, chargrilled Romano peppers, burrata, chargrilled baby leeks, roasted crushed new potatoes, basil oil

Garlic herb crusted fillet of hake with rapeseed truffle mash, Nordic fish sauce, purple sprouting and roasted tomatoes

Halloumi, spinach, pine nut and squash wellington, Smoked tomato relish, morel gravy

Dessert

Passion fruit tart, creamed lemon curd, macaroon

Citrus buttermilk panna cotta, seasonal fruit compote, burnt butter oat crumble

L'Opera coffee and chocolate layered cake, pear salsa, pear puree, caramel dust

Sharing Sample Menu

Sirloin tagliata with salsa verde

Roast lemon and mint spatchcock chicken, smoked aioli

Roasted onion Tarte Tatin, balsamic glaze, whipped mascarpone

Roasted cauliflower with turmeric, lemon, chilli and pine nuts

Roast aubergine with saffron dressing and pomegranate

Griddled courgette ribbons with lemon, rocket and parmesan

Heirloom tomatoes, buffalo mozzarella, elderflower salad and fresh basil

Griddled sweet potato wedges with lime yogurt dressing