



Royal CRESCENT

To Start

Confit Chicken Terrine
tarragon ice cream, pickled root vegetable slaw, mustard senap dressing

Salt Cod Fritter
tomato, chilli and sweetcorn salsa, coriander salsa verde

Parsnip Crème Brûlée
watercress pesto, nutmeg mini muffin

Severn & Wye Oak Smoked Duck Breast
Szechuan peppercorn macaron, spiced orange curd, braised baby gem

Main Course

Braised Ox Cheek
horseradish mash, salt and herb baked celeriac, buttered savoy cabbage - braising liquor

Pavé Of Pink Roasted Salmon
Devon crab risotto, new seasons asparagus spears, tomato fondue

Persian Spiced Rump Of Lamb
yellow lentils with dried lime, pickled cucumber, straw potatoes

Roasted Red & Yellow Pepper Tartine
with buratta, butternut squash puree, sweet potato crisps and basil shoots

Desserts

Pecan Nut Pie
caramel syrup, whipped bacon and maple "pancake" butter

Do you like piña coladas?
Malibu pannacotta with chargrilled pineapple, toasted coconut tuille

Dark Chocolate Dome
vanilla creme chiboust, red velvet brownie - dulce de leche sauce

Turkish Delight
lemon and rose bundt cake with iced cherry parfait, crisp rose cracker

