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**# Blossom City Set Menu 2016**

**2 Courses 28.00**

**3 Courses 32.00**

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**Fromage de chèvre**

Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing, edible flowers

**Caille rôtie**

Roasted quail, peas and broad beans, pancetta, wild garlic flowers, glazed baby onions, Bayonne ham crisp

**Saumon fumé**

Forman's London cured smoked salmon, condiments, Melba toast, edible flowers

**Asperges vertes**

Green asparagus, poached hen's egg, pansy flowers, Hollandaise sauce

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**Cuisse de lapin**

Lemon and tarragon braised rabbit leg, leek étuvée, Chantenay carrots, Savoy cabbage, mustard flowers

**Tarte fine provençale et fromage de chèvre**

Courgette, tomato, pepper and aubergine tart, chilli goat's cheese and courgette flower tempura

**Thon rouge**

Grilled yellowfin tuna, mini ratatouille and black olives, basil pesto, fennel flowers, yuzu dressing

**Souris d'agneau**

Lavender and honey slow cooked lamb shank, pomme purée and spring onions

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**Gâteau au fromage, vanille et hibiscus**

Vanilla and hibiscus cheesecake, swirl of flowers

**Tarte à l'orange sanguine et au yuzu**

Blood orange and yuzu tart, raspberry coulis, crème fraîche d'Isigny, orange blossom candy

**Pomme rouge**

Red apple and Tanqueray 10 gin parfait

**Fondant au chocolat**

Dark chocolate fondant, pistachio ice cream

