

Tim Atkin Evening

10th February 2012

Tasting Menu with Wine Pairing

Brioche a la tete, cepes and white truffle oil

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Rolled ham hock, pickles and parsley

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Roasted sea scallop, shellfish glaze and thermidore
crust

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Lamb chump, white onion and anchovy puree, smoked  
King Edwards mash and garlic nuggets

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Kaffir lime pannacotta, mango soup, macerated
mango, black pepper shortbread

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Roasted orchard pear tart tatin, walnut caramel and  
Roquefort ice cream