

# Sample Poisson 3 course Menu

We use selected local independent producers as a result please note that menus are subject to changes without prior notice

Menus will be confirmed and finalised 7 days prior to your event

#### Amouse bouche

## **Starters**

Seared Hand Dived Scallop, Pork Belly, Braised Peas, Bacon and Onion Jam

# Mains

Poached South Coast Turbot Langoustine Vinaigrette and Summer Vegetables

### **Desserts**

Light Choux Case with Strawberry Cremeux

Petit four & coffee

# Three Courses £97

Please advise us of any allergies or dietary requirements
A discretionary service charge of 15% will be added to your bill.
All prices include VAT