

MUSE *Kitchen*

Breads and Appetisers

House-baked Rye sourdough, Lescure butter, Olio Mio olive oil. 8

Marinated Alto Olives. 8

Applewood smoked salmon rilette, house-made sour cream, croute. 17

Chicken liver pate, onion jam, croute 15

Entrees 22

Slow cooked Nulkaba egg, snap peas, king brown mushroom duxelles

Royal blue potato gnocchi, sage and date sauce

Brandade of Gold Band Snapper, shellfish cream, dill

Roasted quail breast, confit leg, cabbage, calvados

Main Course 36

Roasted corn fed chicken breast, broccoli, sumac, Binnorie fetta

Confit Redgate Farm duck leg, carrot, kale, golden raisin

Pan fried market fish, steamed corn, potato mayonnaise, spring onion, avruga

Berkshire Pork Neck, Jerusalem artichoke, smoked eggplant, molasses

Sides 8

Steamed butter beans, burnt butter, almonds

Salad of mixed leaves, dijon vinaigrette

Roasted butternut pumpkin, blue cheese, local honey

Dessert 15

Chocolate fondant, roasted white chocolate cream

Crème Caramel, orange, banana

Jersey milk ricotta, strawberries, mint

Cheese Selection (supplement 10)

Selection of Petit Four. 9

Banquet Menu, inspired by the Chef and the season: to be taken by the entire table. 75

Please note American Express transactions incur a 2% surcharge