

The following Menus have been designed as per recommendations by our chefs.

**Chef's Menu 1: £55.00 pp**

Seared scallops on black pudding with mico leaves, whole grain mustard dressing  
\*\*\*  
Cornfed chicken breast with a rosti potato crust, on a thyme scented wild mushroom and  
artichoke ragout  
\*\*\*  
Mille feuille of chocolate mousse with crushed raspberries

**Chef's Menu 2: £50.00 pp**

Cornish crab cake, aioli, watercress puree  
\*\*\*  
Hake, piperade, white bean purée, clams, crispy bacon and anchovy essence  
\*\*\*  
Pistachio mousse with pistachio ice cream

**Chef's Menu 3: £45.00 pp**

Glazed goat cheese crottin, roquette, piquillo peppers, croutons and sherry vinaigrette  
\*\*\*  
Mushroom tortellini, asparagus, spinach and white wine sauce  
\*\*\*  
Carpaccio of grilled pineapple with seared figs, mixed berries and mint syrup

*\* We would be more than happy to discuss your specific menu requests with our Head Chef or service and decoration with our Guest Relations Agents. Please note that the above menus are sample menus.*

*An extensive wine wenu is available on request.*

*All menus must be pre-ordered at least 48 hours in advance to allow for the purchase of all ingredients.*

*Should you wish to arrange butler or chef service in your apartment, the following charges will apply (a surcharge may apply on Bank Holidays and after 11pm). Please place your request a minimum of 48 hours in advance.*

*Private Butler: £15 per hour (Minimum of 4 hours service)*

*Private Chef: £25 per hour (Minimum of 4 hours service. Cooking in the apartment is possible for up to 8 guests)*