



BUSTRONOME
.....  VOYAGE GOURMAND

4 COURSE LUNCH

ROASTED AUBERGINE SALAD

Served with thaini sauce, lamb lettuce, spring onion and pomegranate

PAN SEARED SALMON

Served with leek and potato veloute

RACK OF LAMB

Served with white sweet potato puree in a blueberry sauce

CLASSIC PANNACOTTA

Served with mango sauce and homemade crumble



BUSTRONOME
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6 COURSE DINNER

TUNA TARTARE

Served with avocado, tomato and spicy ponzu dressing

ROASTED AUBERGINE SALAD

Served with thaini sauce, lamb lettuce, spring onion and pomegranate

PAN SEARED SALMON

Served with leek and potato veloute

RACK OF LAMB

Served with sweet potato puree in a blueberry sauce

BRIE CHEESE

Baby lettuce jam, apple and pear chutney and brioche

CLASSIC PANNACOTTA

Served with mango sauce and homemade crumble



BUSTRONOME
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VEGETARIAN MENU

BUTTERNUT SQUASH SALAD

Served with mix leaf, fresh burrata, beetroot and pomegranate
(dinner only)

ROASTED AUBERGINE SALAD

Served with thaini sauce, lamb lettuce, spring onion and pomegranate

SPINACH RISOTTO

Served with goat cheese cream

AUBERGINE PARMIGIANA

BRIE CHEESE

Baby lettuce jam, apple and pear chutney and brioche
(dinner only)

CLASSIC PANNACOTTA

Served with mango sauce and homemade crumble



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VEGAN MENU

BUTTERNUT SQUASH SALAD

Served with mix leaf, beetroot and pomegranate
(dinner only)

ROASTED AUBERGINE SALAD

Served with thaini sauce, lamb lettuce, spring onion and
pomegranate

SPINACH RISOTTO

AUBERGINE PARMIGIANA

VEGAN CHEESE

Baby lettuce jam, apple and pear chutney and brioche
(dinner only)

CHOCOLATE TARTE



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3 COURSE CHILDREN MENU

MACARONI CHEESE

BEEF FILET

Served with sweet potato puree and beef jus

CLASSIC PANNACOTTA

Served with mango sauce and homemade crumble