



THE APIARY

Supper Club

FOUR COURSE TASTER MENU

BY

Julian Cardozo

STARTER

Salt Baked Beetroot

Smoked aubergine emulsion, whipped goats cheese, toasted walnuts, petals

FISH

Pan Roast Bream

Langoustine ravioli, pea shoots, lobster, caviar bisque, lemon gel.

-Amuse Bouche-

MEAT OR VEG

Wild Duck

Roast peach puree, spiced roast squash, braised chicory, confit duck legs bon bon, red wine and thyme jus

Truffle & Wild Mushroom Tortellini

Burnt sage butter, parmesan tuille, mushroom cream, shiitake broth, white truffle oil

DESSERT

Large Hazelnut Macaron

vanilla and white chocolate mousse, raspberry sorbet, raspberry coulis, white chocolate shard