



Four x Four Dinner
Royal Harbour Brasserie, Friday 18th March 2022

Adrian Mowl

The Royal Harbour Brasserie

Seacuterie:

Applewood smoked skate, seared teriyaki scallops, cured halibut gravadlax, pickles (S)

Bruce Stratford

Nomada

Wild garlic and smoked vegan cheese croquettes, pickled wild mushrooms, Jerusalem artichoke, mushroom ketchup, wild garlic oil (N)

Marc Campos

Marc Pierre's Kitchen

***"Bangers Mash and Beans"

Spring Lamb Sausages, wild garlic mash with Toulouse style cassoulet

Jessica Leah

Jessica Leah Catering

Blood orange and rhubarb delice, almond dacquoise, creme fraiche mousse, candied pistachios
(N, E, D, W, TN)

Clive Barlow MW

Press Wine Services

Suggested beverage matches



(S) contains sesame / (N) contains nuts (E) Egg, (D) dairy, (W) wheat, (TN) tree nuts.
As this is a set menu, no dietary requirements can be accommodated on the evening

***Vegetarian option on request – please advise at time of booking