



CEDARS RESTAURANT

BEGIN WITH

Champagne and oyster amuse bouche

STARTER

Pork cheek, pumpkin, white bean, shallot

Caramelised onion and Hagerty cheddar tart, soused onion, walnut and herb salad

Salmon pastrami, cucumber, kalamansi, tapioca

Scallop, celeriac, burnt onion, apple

MAIN COURSE

Fillet of beef, salt baked swede, cauliflower, roast bone marrow

Cod, kohlrabi, black olive, salsa verde, herb vinaigrette

Roast chicken, potato terrine, carrot, truffle

Pork fillet and belly, grilled hisspi, roast parsnip, mustard seed, red cabbage jus

DESSERT

Bailey's parfait, caramel and cappuccino crunch, warm toffee chocolate sauce

Selection of ice cream, popping candy, brandy snap

The Snow Ball - Toasted marshmallow cheesecake, raspberry compote, Sablé Breton

Chocolate fondant, kalamansi, chocolate sauce, vanilla ice-cream

Please allow 10 minutes additional time

Tea or coffee with homemade petit fours

The food allergens used in the preparation of our food can be viewed on a separate menu at Cedars Restaurant host desk.
Please ask a member of our team if you require additional information on food allergens.