



AURUM

SPECIAL SET MENU

FOUR COURSE 35 PER PERSON

SNACKS

STONE BAKED SOURDOUGH

Whipped Butter / Brown Crab Mousse
(3) (4) (5) (9) (14)

OYSTER

Cucumber / Wasabi
(5)

NATIVE LOBSTER SLIDER

Kimchi / Apple
(3)(4)(6)

STARTERS

MAIN COURSE

SWEETS

HOT KILN SMOKED SALMON

Cucumber / Beetroot / Rye
(3)

HIMALAYAN SALT AGED GLENARM SHORTHORN SIRLOIN BEEF

Served With All The Trimmings
(3)(6)(9)

CHOCOLATE BROWNIE CUP

Vanilla / Hazelnuts / Chocolate Sauce
(1)(3)(6)(8)(9)

WHITE ONION VELOUTÉ

Truffle / Welsh Rabbit
(3)(9)(11)

DEDHAM VALE ROAST LEG OF LAMB

Served With All The Trimmings
(3)(6)(9)

LEMON SLICE RHUBARB SORBET

Lemon / Poppy Seed Crumb
(3)(6)(9)

DUCK RILLETTE

Shallot Chutney / Walnut Bread
(3)(1)

DUCK BREAST Chicory / Dauphinois / Orange (9)

RASPBERRY FRIANDS

Elderflower Cream / Raspberry Syrup
(1)(6)(9)(13)

ICELANDIC COD

Barley / Prawns/ Sauternes
(7)(4)(10)


Mother's Day

*Please inform us of any allergies or dietary restrictions. All prices are inclusive of VAT.
A discretionary service charge of 10% will be added to your bill.*

Dishes may contain the following allergens: (A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Milk, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin