

# Odyssey Fine Dining Menus

## Starters

Smoked Loin of Sussex Lamb and Hand Dived Scallop Salad  
with Crisp Pancetta, Baby Leeks and a Tomato and Basil Dressing

Confit of Duck Rillettes, served with a Rhubarb and Orange Compote, Baby Red Chard Salad Shoots  
and Crusty Red Onion Bread

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Mousseline of white Asparagus with baby Asparagus spears,  
toasted Brioche, Summer, leaves with edible Flowers and a Chervil dressing

## Mains

Poached Lobster Salad served in the shell with a Lobster and Crayfish Terrine, Char Grilled Vegetable  
Gateau, Roasted Heirloom Tomatoes served with Hot Buttered Jersey Royals

Char Grilled Fillet of Ridings Reserve Beef, Crusted with Tuscan Black Olives, and served with an Organic  
Super Food Crunch and Sweet Potato and Truffle Salad

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Butternut Squash, Bell Pepper and Aubergine Gateaux marinated in Garlic and Thyme  
With an Organic Super Food Crunch, Olive Tapenade and Ciabatta Crisp

## Pudding

White and Dark Chocolate Mousse, wrapped in Crisp Dark Valrhona Chocolate, served with a Salted  
Caramel Sauce and Hazelnut Popcorn

Champagne Jelly  
with Raspberries, Strawberries and White Currants  
with Elderflower and Honey Ice Cream and a Rosemary Tuille