

Odyssey 2010 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 Rilette, served with a Rhubarb and Orange Compote, Baby Red Chard Salad Shoots and Crusty Red Onion Bread

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

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



smart
hospitality