



# THE PLOUGH

I v y H a t c h  
MOULIN ROUGE

AN IMMERSIVE DINING EXPERIENCE THURSDAY 3<sup>RD</sup> MARCH 7PM

## TO START

### LEEK & POTATO VELOUTE

Crab Rillettes, Truffled Quails Egg

### CONFIT SALMON

Pickled Cucumber, Keta Caviar & Chive Beurre Blanc

### SAUTED FOIE GRAS

Creamed Celeriac, Port Reduction, Apple

## TO FOLLOW

### FILLET OF BEEF

Truffled Pomme Puree, Bet Fat Onion

### PLATE OF PORK

Fillet, Belly, Cheek, Bon Bon, Carrot, Apple

### BUTTER ROASTED COD

Braised Octopus, Chorizo, Parmesan Gnocchi

## TO FINISH

### WHITE CHOCOLATE & VANILLA CHEESECAKE

Mango & Tangelo Salsa, Shortbread Crumble

### APPLE & PEAR FRITTER

Warm Toffee Sauce, Vanilla Ice Cream

### SELECTION OF FRENCH & BRITISH CHEESES

Tomato Chutney, Bread, Crackers, Grapes