



# THE MCGB SAMPLE MENU 1

## BREAD

110% hydration rosemary focaccia  
whipped smoked jersey butter (V)

## STARTERS

Crab, peas, lemon creme  
fraiche alotment bits

Mushroom consomme with  
truffle tortellini (V)

Rare beef salad, beer pickled onions,  
little leaves, horseraddish & herb oil

## INTERMEDIATE

Alphonso mango sorbet, tropical fruit salsa

## MAINS

Duo of beef - 28 dry aged fillet, braised beef, truffle  
mash, caramelised onion, soubise, burgundy jus

Stone bass, soused mussels, celeriac & apple,  
fennel & pernod cream

Pea & asparagus risotto, nasturtium oil, 24 month  
aged parmegianno regianno (V)

## DESSERTS

70% valrhona chocolate mousse, vanilla cream, hazelnuts

Yuzu curd, pinenut granola, lemon cream, amalfi lemon sorbet