

Dinner will be served before the show

STARTER

Duo of Tangy Lentils with Old Balsamic Vinegar, Fresh Goat's Cheese Panna Cotta, Marinated Beef Chips with Smoked Chilli

-or-

Tataki Style Red Tuna, Horseradish, Flying Fish Roe with Wasabi, Multicolored Beetroot Declination

MAIN COURSE

Cod Fish Slowly Oven Baked, Sesame Seed Roasted with Yuzu, Risotto of Pearl Barley with Squash, Aged Parmesan Emulsion

-or-

Breast of Red Label Chicken Griddle Cooked, Parsnip Declination Truffles Butter Sauce, Herbs Salad

DESSERTS

Almond Tart with a Szechuan Pepper Poached Pear, Traditional Whipped Cream

-or-

Gingerbread, Light Vanilla Mousse, Candied Squash and Citrus

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol