

WEDNESDAY 03 MARCH

ELIOR UK CULINARY TEAM

Sautéed Monkfish Cheek, Crispy Carmarthen Ham
“Textures” of Jerusalem Artichoke

A “Tasting” of Midshires Rose Veal
White Beans, Confit Shallot and Marjoram

Coconut Delice, Passion Fruit Soufflé
and Fairtrade mango 3 ways