

SUNDAY 28 FEBRUARY

CRAFT GUILD OF CHEFS CULINARY ACADEMY

Pan Seared Sea Bass with Fennel and Vanilla
Cockle and Orkney Crab Toast

Slow Roasted Fillet of Beef with Ravioli of Oxtail
Parsnip Purée, Winter Greens
Cep and Madeira Jus

Warm Prune and Honey Cake
Chilled Aniseed Custard, Pear Sorbet
Prune and Armagnac Syrup