



DATE

**Sample Menu for Mid June Classes**

**Garden Canapés**

**Spring Elixer**

Rhubarb kombucha, strawberry grenadine, soda, cucumber and mint

**Cucumber-** kimchi, seaweed salad, toasted crumble

**Turnip-** charcoal grilled, miso glaze, x.o sauce

**Spring Onions-** roasted till sweet, romesco sauce, herb puree

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**Sea Snacks**

**Scallop Crudo**

Kohl rabbi, sake beurre blanc, trout roe

**Crab Tostado**

Radish, chive blossoms, crème fraiche

**Prawn Wrap**

Vietnamese crudité, soy gastrique, nut brittle

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Daily Breadbasket of: Sourdough cheddar biscuits, woodfired flatbreads, Burgundian gougères with whipped butter

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**Mains**

**Farm Salad**

Devilled eggs, fermented herb dressing, seed granola

**Lobster**

Fresh cheese ravioli, spring vegetables, velouté

**Rofisserie Roasted Chicken or Grilled Sockeye Salmon**

Provençal, herb yogurt, grilled lemon

**Rhubarb Galette and Strawberry Custard Tarts**

Black raspberry preserve, coffee, selection of teas