

The Olive Tree Gourmet Evening £65.00

Presented by Jamie Gibbs and Lucas King

Amuse Bouch

Crispy Duck Egg, Spring Truffle, Asparagus

Fish Course

Orkney King Scallop, Crawfish, Celery, Exmoor Caviar

Starter

Ashlin Goats Curd, Pink Grape, Honey Salted Oats

Main Course

*Gressingham Duck , Miso Celeriac Purée, Pomme Gileté, Pickled
Blackberry, Wild Garlic*

Smoked Beetroot Tartin (alternative option)

Dessert

Madagascan Dark Chocolate and Cherry Entremets

Petit Fours

Hand Made Maldon Sea Salted Fudge