

THE GARDENCOURT RESTAURANT

PRE THEATRE MENU

One Course and Glass of Wine 40

Two Courses and Glass of Wine 55

ENTRÉE

Seared Atlantic Scallops (g,d)
pea jus, compressed dill cucumber,
snow pea tendrils, confit lemon

Chilled Vichyssoise (d)
marinated organic baby vegetables,
faro and olive crumble

Artisan Charcuterie Board (g)
air dried and cured meat, sausage,
cornichons, pickled vegetables

PLATS

Confit Tasmanian Salmon (g)
artichokes, fava beans, sauce vierge

Coq au Vin
chicken braised in Shiraz,
lardons, porcini, potatoes

Saffron Gnocchi (v)
heirloom tomatoes, asparagus, peas,
Grana Padano

DESSERT

Orange Crème Brûlée
madeleines

Brittany Short Crust 'Sablé' (g)
vanilla cream, seasonal berries,
lemon iced milk

Chocolate Decadence (g)
mango crémeux, sorbet