

CAJUN AND CREOLE TASTER

Prepared and presented by oue Level 3 students
and Chef Leona Ko

AMUSE BOUCHE

Oyster, Cucumber & Green Tabasco Granita

Fresh rock oyster served with cucumber consommé, green Tabasco granita, pickled celery, compressed cucumber and dill oil.

STARTER

Creole Blue Crab Raviolo

Handmade saffron raviolo filled with Creole-spiced blue crab mousse, sweetcorn velouté, charred corn kernels, crawfish butter and micro coriander.

FIRST COURSE

Blackened Gulf Red Snapper

Blackened red snapper fillet with red bean purée, braised greens, smoked crayfish bisque, pickled shallots and Cajun herb oil.

MAIN COURSE

Gumbo Royale

A refined interpretation of traditional gumbo featuring confit quail breast, smoked andouille sausage crumb, okra textures, roasted pepper gel and dark shellfish gumbo jus.

DESSERT

Bananas Foster Mille-Feuille

Caramelised banana diplomat cream layered between crisp puff pastry, dark rum caramel, pecan praline, vanilla bean ice cream and burnt sugar tuile.

£32 per person