

VILLA
SÉLÈNE



SET MENU

TO BEGIN

White Asparagus Velouté D, S, G
Caviar, chive oil

STARTER

Poached Lobster S, D
*Zucchini rouleaux, grapefruit brûlé gel,
chilled lobster bisque, caviar*

Artichoke & Romesco G, N, V
*Crispy artichoke heart served with almond
& pepper romesco sauce*

PALATE REFRESHER

Seasonal Fruits & Elderflower Sorbet

A - Alcohol | CE - Celery | D - Dairy

E - Eggs | G - Gluten | M - Mustard

N - Nuts | S - Fish & Shellfish | SE - Sesame

SO - Soybeans | SP - Sulphur

V - Vegetarian | VE - Vegan

MAIN COURSE

Please select one

**Red Wine-Marinated Beef
Tenderloin** G, A
*Butternut fondant, charred leeks,
foie gras, confit vegetables,
winter truffle jus*

Chilean Sea Bass S, D
*Lemon lobster risotto, morel mushrooms,
French peas, lobster beurre blanc,
roasted asparagus tips*

Butternut & Cheese Foam D, G, V
Hazelnut, truffle shavings

DESSERT

Raspberry Mousse D, G, V
*Fresh berries, raspberry coulis,
vanilla sponge, crumble, edible flowers*

£550 per couple

