



# BUSTRONOME

.....  VOYAGE GOURMAND

## 6 COURSE DINNER

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### TUNA TARTARE

Served with avocado, tomato and spicy ponzu dressing

### ROASTED AUBERGINE SALAD

Served with tahini sauce, lamb lettuce, spring onion and pomegranate

### PAN SEARED SALMON

Served with leek and potato veloute

### RACK OF LAMB

Served with sweet potato puree in a blueberry sauce

### BRIE CHEESE

Baby lettuce jam, apple and pear chutney and brioche

### CLASSIC PANNACOTTA

Served with mango sauce and homemade crumble



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## VEGETARIAN MENU

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### BUTTERNUT SQUASH SALAD

Served with mix leaf, fresh burrata, beetroot and pomegranate  
(dinner only)

### ROASTED AUBERGINE SALAD

Served with tahini sauce, lamb lettuce, spring onion and pomegranate

### SPINACH RISOTTO

Served with goat cheese cream

### AUBERGINE PARMIGIANA

### BRIE CHEESE

Baby lettuce jam, apple and pear chutney and brioche  
(dinner only)

### CLASSIC PANNACOTTA

Served with mango sauce and homemade crumble



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## VEGAN MENU

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### BUTTERNUT SQUASH SALAD

Served with mix leaf, beetroot and pomegranate  
(dinner only)

### ROASTED AUBERGINE SALAD

Served with tahini sauce, lamb lettuce, spring onion and  
pomegranate

### SPINACH RISOTTO

### AUBERGINE PARMIGIANA

### VEGAN CHEESE

Baby lettuce jam, apple and pear chutney and brioche  
(dinner only)

### CHOCOLATE TARTE