



Blue Belle Luncheon

11 October 2020
29 November 2020

MENU

Potage cressoniere

Garden pea, potato and watercress soup finished with herb oil

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Slow cooked beef tranche

Roasted parmentier and vegetable macadoine

Red wine, baby onion and rosemary sauce

Gnocchi Puttanesca

Bound in a white wine, tomato and olive ragout

(vegetarian pre order only)

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Crème brulee cheesecake