



# *Spring Floral Masterclass*

## WITH JONATHAN MOSELEY

TUESDAY 31ST MARCH 2026

### *Main Course*

#### BROWN BUTTER POACHED HALIBUT

Roasted cauliflower, cauliflower purée, verjus, grapes, fish velouté (GF)

#### APPLE BRAISED CELERIAC STEAK

Confit Roscoff onion, onion broth, puffed barley, burnt apple purée (GF, VE)

### *Dessert*

#### STRAWBERRIES & CREAM PAVLOVA

Baked meringue, fresh strawberries & cream, micro green basil, basil oil, freeze-dried strawberries (GF)



TEA & COFFEE