



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