



F O L I A G E

## Best of the Best Foliage Menu

*Head Chef, Alex Marks has selected the most popular and favourite dishes from the past ten years of Foliage's menus as a tribute to the culinary excellence and enjoyment which Foliage has offered since May 2000*

*May 2000 – March 2010*

### **Amuse Bouche**

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**Roast Scallops**, cauliflower puree and couscous, sherry jelly,  
chicken crisps

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**Duo of Foie Gras**, caramelised endive tart tatin, cocoa

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**Roast Fillet of Halibut**, marmalade of kumquat and vanilla,  
carrot puree, citrus glaze

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**Herb Crusted Canon of Lamb**, cannelloni of sweetbreads  
and morels, coco bean salad, jus gras

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### **Pre – Dessert**

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**Assiette of Chocolate**, Chocolate Marquise, Creme Brulee and  
Chocolate Sorbet

Price at £ 45.00

**Head Chef, Alex Marks**

*A discretionary service charge of 12.5% will be added to your final bill.*



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### **Pre – Dessert**

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**Assiette of Chocolate**, Chocolate Marquise, Creme Brulee and  
Chocolate Sorbet

Price at £ 60.00

**Head Chef, Alex Marks**

*A discretionary service charge of 12.5% will be added to your final bill.*