

ATRIO

RESTAURANT & BAR

3 course dinner - Gourmet experience

Starter

Burrata (V)(GF) (520 kCal)

Heritage tomato, smoked aubergine, basil pesto, balsamic pearl, olive oil

Bresaola carpaccio (GF) (208 kCal)

Mango, melon and chilli salsa, rocket, Parmesan, dijon mustard dressing

Crab & smoked salmon salad (GF) (725 kCal)

Celeriac remoulade, micro lettuce, citrus dressing

Main

Served with selection of sides

Wild mushroom & leek risotto (V)(GF) (662 kCal)

Aged Parmesan, rocket cress, truffle oil

Gressingham duck breast (GF) (526 kCal)

Sweet potato purée, Puy lentil ragu, glazed orange

Sicilian-style grilled tuna steak (GF) (372 kCal)

Grilled vegetables, olives, lemon & caper salsa

Dessert

Served with tea & coffee

Spiced caramel apple cheesecake (293 kCal)

Hazelnut crumble, mixed berry coulis

Crema catalana (285 kCal)

Traditional Catalan dessert, with lemon, orange, cinnamon, crispy caramel crust

Classic tiramisu (564 kCal)

Coffee soaked savoiardi layered with mascarpone cream & cocoa powder