

Odette's
RESTAURANT

Chefs Grub Club
Champagne Dinner in association with
Palmer & Co

Wednesday 21st February | Arrival 7pm for 7.30pm

Cocktail and Snacks

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Pink fur potato, kale pesto, crème fraiche, kohlrabi

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Scallop ceviche, blood orange, celery, radish

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Salmon mi-cuit, dashi, seasonal vegetables

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Beef fillet, braised cheek, pomme anna, mushroom, truffle

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Lime & coconut cheesecake, passion fruit, pineapple

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Coffee & petit fours

£125 per person.

Selected wines with each course.

Our chefs will be talking through each course at the table.

There will be maximum 10 places at the table.

Chef Patron | Bryn Williams