

Winter Degustation Dinner @ Bishops House

JULY 2021

Friday 2nd July

1st course

Dumplings – Chicken | Prawn | Scallop

2nd course

Quattro Formaggio Risotto | Organic Rice | Truffle

3rd course

Wagyu sirloin | Truffle | Potato Gratin

OR

Potato Gratin | Roast Vegetable | Truffle

4th course

Truffle baked Brie

5th course

Lamont's Petit Dessert

Saturday 10th July

1st course

Scallop – Ratatouille | BBQ sauce | Pancetta

2nd course

Potato and Leek Cannelloni | Manjimup Truffle

3rd course

Suckling Pig | Truffle | Cauliflower Bake

OR

Roast Cabbage | Manjimup Truffle

4th course

Truffle baked Brie

5th course

Lamont's Petit Dessert

Saturday 17th July

1st course

Whiting – Parmesan Crumbed | Tempura | Lemon

2nd course

Porcini Risotto | Organic Rice | Aged Parmesan | Truffle

3rd course

Confit Duck | Cassoulet | Soft Egg

OR

Cannellini beans | Manjimup Truffle | Soft Egg

4th course

Truffle Cheese Melt

5th course

Lamont's Petit Dessert

Saturday 24th July

1st course

Baked Ham | King Prawn | Oysters

2nd course

Potato gnocchi | Mushroom Cream | Kale

3rd course

Roast Goose | Cauliflower bake | Brussels

OR

Roast Cauliflower | Paris de Café Aioli | Rainbow Carrots

4th course

Caved Aged Cheddar | Lavosh | Quince

5th course

Lamont's Petit Dessert

Saturday 31st July

1st course

Chicken – Terrine | Smoked | Pithivier

2nd course

Duck pappardelle | Orange Gremolata | Hazelnut Crumble

3rd course

Wagyu Sirloin | Whipped potato | Heirloom Carrots

OR

Whipped potatoes | Roast Vegetables |

4th course

Gorgonzola | Flat Bread | Leek

5th course

Lamont's Petit Dessert