

NATALIE'S

AT CAMDEN HARBOUR INN

One

Oyster Velouté with Fried Oysters and Chive Emulsion

Two

Lobster Terrine with Miso, Turnips and Radishes

Three

Smoked Scallop with Seaweed roasted Fennel,
Preserved Lemon and Caviar

Four

Pinenut Dukkah crusted Salmon with Carrots
and Blood Orange

Five

Duck Breast with Foie Gras Torchon with
Sunchokes and Pomegranate

Six

Cambozola Blue Cheese with Roasted Beets and Chestnut

Seven

Elderflower Panna Cotta with Grapefruit, Meyer Lemon Basil Sorbet
and Cardamom

Eight

Almond Cake with Apricot Sorbet and
Chocolate Mousse

Menu 198

Wine pairing 89

Champagne pairing 125

