

An evening with
Steven Lickley

8th August 2020

Bread

Rye Bread & date butter

Amuse Bouche

Heritage Tomato, burrata, tomato tea, black olive

Starter

Pan seared scallops, egg yolk emulsion, bacon,
peas & aged parmesan

Main

Lamb rump, goats cheese, potato fondant, black
garlic puree, lamb & truffle sauce

Dessert

Chocolate delice, caramelised banana & roasted
peanut ice- cream



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