



THE ARTS CLUB

FOUR HANDS DINNER

JEAN-LUC MONGODIN X GUY MARTIN

*A unique set menu curated by award winning chef Guy Martin in tandem with Jean-Luc Mongodin and his Brasserie team.*

£160 per person

COLD STARTER

Guy Martin

Blue lobster, turmeric scented celeriac,  
shellfish essence & watercress

HOT STARTER

Jean-Luc Mongodin

Parmesan crusted duck cannelloni, apple, celeriac & chestnut,  
with Marsala sauce & vin jaune foam

FISH

Jean-Luc Mongodin

Chilean sea bass, jasmine rice, lemongrass & ginger oxtail broth,  
with red pepper-mango chutney

MEAT

Guy Martin

Lamb fillet coated in thin cocoa crust, parsnip crisps  
& dark chocolate jus

DESSERT

Guy Martin

Roasted fig Arlette with sugar & lime flavoured milk sorbet