

CELESTIAL CAFÉ

*invites you to enjoy a locally curated*

# British Tasting Menu



• MARCH 26TH - 29TH, 2026 •

*Course I* HERITAGE SCOTCH EGG

SOFT-SET EGG WRAPPED IN SAGE SAUSAGE | CRISP BREADCRUMBS |  
WHOLE-GRAIN MUSTARD EMULSION | PICKLED SHALLOTS | FRESH HERBS  
(VEGETARIAN STYLE AVAILABLE)

*Course II* WARM VICHYSOISE

LEEK & POTATO VELOUTÉ | ROASTED CELERIAC | CRÈME FRAÎCHE | CHIVE OIL

*Course III* BEEF WELLINGTON CASSEROLE

SLOW-BRAISED BEEF | MUSHROOM DUXELLES | RED WINE JUS |  
PUFF PASTRY CRUST | ROASTED CABBAGE | FONDANT POTATOES  
(VEGETABLE OPTION AVAILABLE.)

*Course IV* SEASONAL GREENS

BABY LETTUCES | SHAVED PARSNIPS | FRESH HERBS |  
CHAMPAGNE & GREEN APPLE VINAIGRETTE

*Course V* STICKY TOFFEE PUDDING

WARM APPLE SPONGE | TOFFEE SAUCE |  
VANILLA CUSTARD | SOFTLY WHIPPED CREAM

*Beverage* WHALERS ALE

\$70 Each Guest, Limited Seating Available  
Reservations (401) 295-5559 Or @Celestialcaferi