



## **Flying Sauces x The Angel by Chef Michael Wignall**

Chef Michael's professional career started at Broughton Park under Paul Heathcote. He earned his first Michelin star in 1993 and has since held stars in every kitchen he has headed, including two Michelin stars and five AA rosettes at Gidleigh Park in Chagford, Devon, and at The Latymer at Pennyhill Park in Bagshot, Surrey. In 2018, he purchased The Angel at Hetton, set in the UK's Yorkshire Dales National Park, where he gained a Michelin star within its first year of opening. He is widely considered to be one of the most respected chefs in the UK.

**Flying Sauces  
17:30 onwards**

### **Three Hundred-Fifty Dollars per person**

For Guest on Half board and Full Board, the supplement charge is One Hundred and Eighty-Five Dollars per person.

For Guest Prices are subject to 16% Government Tax and 10% Service Charge. Any cancellations up to 24 hours prior to the event will be charged a retention of 50% whereas any cancellations up to 12 hours will be charged a 100% retention.

## **Umami Watermelon and tuna**

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### **Tuna**

Line caught local tuna, koshihikari rice,  
aubergine & caviar

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### **Celeriac**

Maitake, Black Garlic, smoked ricotta, winter  
truffle & nasturtium

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### **Duck**

Roasted Challans duck breast, fresh papaya &  
pink peppercorn

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### **Guineafowl**

Poached Guinea fowl, coconut, lemongrass,  
curry leaf & green mango

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### **Mango**

Fresh and frozen mango, charred lime  
meringue & sesame brittle

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### **Pineapple**

Caramelized pineapple, single plantation  
dark chocolate, coconut & spiced rum

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### **Petite Four**