



FINE DINING MENU

The finest food, service & atmosphere for that special occasion

FIRST COURSE

TWICE BAKED STILTON SOUFFLE
Walnuts, chicory and apple salad

CARPACCIO OF FILLET BEEF
Sun blushed tomatoes, wild rocket and parmesan shavings

POACHED QUELLENES OF CHICKEN MOUSSE
King prawns and a dill veloute

SALMON & LANGOUSTINE RAVIOLI
Braised little gem lettuce and a crab bisque

SAUTEED SCALLOPS
Sweet pepper risotto, crispy pancetta and basil infused olive oil

SMOKED TROUT PATE
Pea puree and horseradish cream

SAVOURY TRIFLE
Tomato jelly, guacamole, goats cheese, fresh herbs and seeded black pepper biscuits

SMOKED HADDOCK TART
Soft poached egg and chive creme fraiche

MAIN COURSE

ROAST CANNON OF LAMB
Chicken and basil mousse wrapped in pancetta ham and a tomato and basil sauce

PAN-FRIED FILLET STEAK
Shallots, button mushrooms, smokey mash rich burgundy sauce and a mini oxtail and ale puff pastry pie

FILLET OF VENSION WELLINGTON
parsnip and celeriac puree, rosemary and truffled dauphinois savoy cabbage, rich vension jus

ROAST DUCKLING
Black cherries poached in port and orange sauce

SAUTEED FILLET OF SEA BASS
Asparagus spears with a white wine and chervil sauce

LIGHTLY SPICED ROAST MONKFISH TAIL
Scallion potato cake
Cafe de Paris butter

PAN FRIED CRISPY SKIN SALMON
on a bed of chive crushed new potatoes and a lemon butter sauce

SAUTEED NOISETTE OF VENSION
Celeriac puree, blackberry and sloe gin sauce
Confit potato and cepe mousse and roast parsnips and steamed greens

PAN ROASTED CHORIZO STUFFED CHICKEN BREAST
King prawns, scallops, homemade pasta, shellfish and red pepper reduction and roasted mediterranean vegetables

POACHED BREAST OF CHICKEN
Cep cream sauce, chive potato cake and a medley of steamed baby vegetables



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HOMEMADE EGG TAGLIATELLE (v)

Baby vegetables with a tarragon and creme fraiche sauce

HOMEMADE BAKED GNOCCHI (v)

butternut squash
roasted cherry tomatoes, nutmeg cream and steamed greens

DESSERT

LEMON CREME BRULEE

Miniature shortbread with fresh raspberries

PASSION FRUIT SOUFFLE

Vanilla pod ice cream

ICED NOUGATINE PARFAIT

Apricot coulis

GREEK YOGHURT PANNACOTTA

Spiced berry compote

CHOCOLATE FONDANT

Homemade hazelnut ice cream and a caramel sauce

LEMON SNOW EGGS

Mango puree, marinated strawberries and pistachio tuiles

CHOCOLATE TRUFFLE

On a shortbread biscuit base
Ginger zabaglione

FOR AFTERS

FRESHLY BREWED TEA & FILTER COFFEE

Choice of

A SELECTION OF PETIT FOURS

Or

MACARON SELECTION

Or

CHEESE SELECTION

£75 PER HEAD + VAT

minimum of 10 heads

WAITED SERVICE IS INCLUDED