



## FINE DINING MENU

The finest food, service & atmosphere for that special occasion

### FIRST COURSE

**TWICE BAKED STILTON SOUFFLE**  
chicory, celery and apple salad, grain-mustard dressing

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

**POACHED QUELLENES OF CHICKEN MOUSSE**  
sauteed crab and a lobster sauce

**OVEN BAKED SALMON & PRAWN SAUSAGE**  
chared little gem , creamed leeks

**SAUTEED SCALLOPS**  
cauliflower, chive risotto, crispy pancetta and basil infused olive oil

**SMOKED SALMON PATE**  
Pea puree, horseradish cream, caperberries and cresses

**SAVOURY TRIFLE (V+)**  
Tomato jelly, pickled cucumber, smashed avocado, cream cheese, with black olive and pumpkin seed biscuit

**RICOTTA AND SPINACH RAVIOLLI (V+)**  
wild mushroom hotch-potch

### 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

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

**PANFRIED DUCK BREAST**  
Black cherries poached in port and orange sauce

**SAUTEED FILLET OF HAKE**  
Asparagus spears, girolle mushrooms, butter sauce

**PAN FRIED CRISPY SKIN SALMON**  
scallion potato cake, watercress sauce

**PAN ROASTED CHICKEN BREAST**  
King prawns, scallops, homemade pasta, crab sauce

**GRILLED ASPARAGUS, BUTTERNUT SQUASH GNOCCHI, HERITAGE TOMATO RAGU (V+)**  
with a sage olive oil dressing

**MOROCCAN SPICED VEGETABLE & BEAN CURD PASTILLE (V+)**  
Baby leaves with a pomegranate dressing

**FALAFAL, PAN FRIED BEETROOT (V+)**  
Shallot, orange & miso dressing



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### 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

**CHOCOLATE ORANGE JAFFA CAKE (V+)**

**BLUEBERRY PANNACOTTA**  
Saffron centred lemon jelly (V+)

### FOLLOWED BY:

FRESHLY BREWED TEA & FILTER COFFEE

**TO FINISH:**  
SUPP. £8.00 + VAT PER HEAD

A SELECTION OF PETIT FOURS

Or

MACARON SELECTION

Or

CHEESE SELECTION

£80 PER HEAD + VAT

*\*minimum of 10 heads\**

CHEF(S) ON SITE TO COOK & WAITED SERVICE IS  
INCLUDED  
WE PROVIDE ALL CROCKERY, CUTLERY & TABLE  
LINEN