

## Menu 2 Examples



### Starters

1. Jerusalem artichoke soup with hazelnut and spinach pesto
2. Beetroot & trout gravlax with rocket and balsamic
3. Roasted red pepper & basil gazpacho
4. Fried herb crumb brie salad with pomegranate & toasted pine nuts
5. Tom Yum soup with prawns, chillies and lime
6. Caramelized red onion & honey goats cheese tart with figs, walnuts & pea shoots
7. Salmon ceviche on a bed of rocket with toasted capers & pine nuts
8. Miso soup with tofu, ginger, spring onion and mushroom
9. Butternut textures with pickled cabbage, grapefruit, feta mousse, walnut and pomegranate
10. Roasted fennel & onion soup with chestnut puree, pancetta and sesame oil

### Mains

1. Confit duck on braised red cabbage with potato dauphinoise and garlic fried broccoli
2. Crispy pork belly with Asian style slaw in a honey, ginger and soy sauce and rice
3. Beef tenderloin in a red wine jus, with potato dauphinoise and greens
4. Baked hake/cod with lemon & herb butter, celeriac puree, glazed carrots and French beans
5. Pork fillet mignon in mustard-brandied cream sauce, fondant potato and kale
6. Filling fish pie with seasonal greens
7. Beef bourguignon with creamy mash and tender stem broccoli
8. Parma ham wrapped chicken in porcini cream sauce with spiced cauliflower and leek risotto
9. Salmon fillet with hollandaise sauce, sauté potato and French beans
10. Roasted chicken breast with sweet potato mash, crunchy shallots and winter greens

### Desserts

1. Lemon meringue tart with berries
2. Chocolate fondant with rich chocolate sauce and ice cream
3. Walnut and raspberry tart with crème fraîche and raspberry sorbet
4. Bread and butter pudding and ice cream
5. Tiramisu
6. White chocolate cheesecake, strawberry coulis
7. Vanilla crème Brûlée and shortbread
8. Tarte tatin, crème fraîche, apple & calvados compote
9. Raspberry and flaked almond chocolate brownie with cream
10. Vanilla panna cotta with red fruit coulis and chocolate garnish