

Menu 3 Examples



Amuse-Bouche

1. Pulled pork croquets
2. Terrine with beef tartare and black truffle
3. Smoked salmon blinis
4. Parsnip chips with maple and mustard dip
5. BLT in a shot

Starter

1. Roasted fennel & onion soup with chestnut puree, pancetta and sesame oil
2. Duck confit, aubergine, orange saffron sauce and balsamic vinaigrette
3. Salad caprese, sundried confit tomatoes, tomato basil espuma, Italian mozzarella di buffa
4. Roasted pumpkin and onion soup with curry, nutmeg and truffle oil
5. Tom Yum soup with prawns, chillies and lime

Fish

1. Lemon-basil monkfish, puy lentils, girolle mushroom sauce and carrots
2. Shrimp tartlets
3. Prawn and salmon medley with lemon and parsley
4. Seared scallop on pickled cabbage, pak choi, enoki mushroom in a miso broth
5. Crab fish cake, wild asparagus, hollandaise and toasted pine nuts

Palate cleanser

Sorbet – Flavour to suit the dishes being served

Main

1. Stuffed lamb saddle, bean casserole, spiced honey carrots with jus
2. Slow roasted pork ribs with braised fennel, kale, bell pepper emulsions, sweet apple jus
3. Spiced marinated magret duck, celeriac puree, roasted turnips, sauté sprouts
4. Palma ham wrapped Chicken in porcini cream sauce, spiced cauliflower, leek risotto
5. Charolais steak fillet, potato rosti, creamed spinach, chestnut mushrooms, asparagus

Cheese

Selection of local cheeses

Desserts

1. Chocolate fondant, vanilla chantilly, blackcurrant coulis, salted caramel ice cream
2. Vanilla panna cotta with red fruit coulis and chocolate garnish
3. Grand Marnier soufflé with pistachio, cocoa, almond sorbet
4. Rose poached pear with Biscoff crumb, meringue crouûte and crème anglaise
5. Pistachio and Lemon meringue pie with vanilla pods