



Elegance

one starter, one main, one dessert to be chosen for all guests

Starters

Chicken liver and soft herb paté, chargrilled briochette, caramelised onion chutney, sakura leaf salad

Warm smoked salmon and chervil tartlet, green leaves, orange vinaigrette

‘Assiette of melon’; parisienne of cantaloupe, compressed watermelon, honeydew rose, mixed berry compote

Cream of tomato and basil and chilli soup

Mains

Chicken breast wrapped in parma ham, potato fondant, chasseur sauce

Wild mushroom ravioli, tarragon cream sauce

British lamb rump, dauphinoise potato, tomato and herb jus

Pan fried seabass fillet, olive oil crushed new potatoes, salsa vierge

Desserts

Vanilla crème brulée, orange flavoured shortbread biscuit

Dark chocolate dipped profiteroles, vanilla pastry cream, white chocolate sauce

Apple and blackberry crumble, English custard



Indulgence

one starter, one main, one dessert to be chosen for all guests

Starters

Crumbled goats cheese and wild mushroom filo crown, dressed roquette leaf,
port dressing

Broccoli and blue cheese soup

Smoked chicken and grain mustard seed tian, pickled cucumber ribbon,
mango and sweetcorn salsa

Poached salmon and dill gâteaux, gremolata, lemon oil, nasturtium leaves

Mains

Seared duck breast, root vegetable rosti, blackberry jus

Salmon suprême, crushed new potatoes, tomato and dill beurre blanc

Slow cooked sirloin of beef, Yorkshire pudding, duck fat roast potatoes,
red wine jus

Beetroot and goats cheese tarte tatin, balsamic oil dressing

Desserts

Summer fruit Eton mess, lemon meringue ice cream

Apple tarte tatin, apple crisp, vanilla ice cream

Sticky toffee pudding, caramel sauce, clotted cream ice cream