

3 COURSE MENU

STARTERS

Served with a selection of breads and butter

Oriental spicy beef salad

Cured beef carpaccio with tomato and celery tartare

Corn fed chicken terrine with apple puree, red chicory and onion rings

Marinated salmon with pickled beetroot, horseradish and seaweed cracker

Prawns and avocados Tian with mango salsa and sweet chilli sauce

Seared scallops, chorizo, celeriac purée and remoulade

Falafel and fetouch salad with tahini dressing.

Roast peppers, with humus, olives and thyme crostini

Butternut soup and mushrooms ravioli

MAINS

Served with side orders of mixed vegetables

Braised lamb shank with creamy mash potato, roasted shallots and jus

Corn fed chicken with mushrooms, sweet potato purée and tarragon sauce

Pave of beef with fondant potato, celeriac purée and onions crisps **(Supp. £4.00)**

Roast duck breast, sautéed spinach, Savoy cabbage and pineapple jus

Roast salmon with red pepper compote and pomegranate vinaigrette

Stone bass with herbs crushed potatoes and fennel salads

Steamed Pollock, roast vine tomato and sautéed Jerusalem artichokes

Poached Monkfish with wild mushrooms and béarnaise sauce

Beetroot Risotto, glazed carrots and shaved Parmesan

Tomato and goat's cheese ravioli with spinach

Coco beans and vegetable cassoulet

Slow cooked vegetable with fried basmati rice and Kerala curry sauce

DESSERT

Alternative dessert canapes format available

Raspberry tart, pink meringue and its sorbet

Cherry crème brulee

Chocolate brownie with pistachio ice cream

Chocolate fondant with vanilla ice cream

Fresh fruit salad with lemon sorbet

Selection of cheeses from "La fromagerie"

£45.00 per guest

2 dishes per course to be selected.

Selections to be provided 7 days prior to the event