

Dinner Sample Menu

Starters

Confit of duck caramelised red onion and red pepper filo parcels topped with mango salsa on baby mix salad
Smoked salmon with king prawns, dill crème fraiche, lime dressing and salad leaves
squash salad
Foie gras and chicken terrine with celeriac remoulade
Thai curry vegetable parcels with spring onion salad (V)
Sweet potato and roasted leek cakes with parsley mayo (V)

Mains

Pan roast sea bream, curried cauliflower purée, with warm courgette, broad bean and spring onion salad and Provencal vegetables
Braised beef on parsley mash topped with crispy carrots, sugar snap beans and sauté chilli leeks
Roast canon of lamb, potato gratin, and sautéed baby carrot, corn and shallots with redcurrant jus
Duck breast, caramelised beetroot, sweet potato, red onion and asparagus with a sweet chilli dressing
Tian of roasted mix pepper and mushroom and roasted tomato sauce (V)
Roasted vegetables stuffed in aubergine, asparagus, beetroot and red onion marmalade (V)

Dessert

Vanilla crème brulee with puff pastry sticks, apple and cinnamon cake with strawberry compote
Chocolate fudge cake with brandy cream, warm banana crumbles and summer berries coulis
Red velvet cake, sticky lemon cake and blueberry sauce
Chocolate coffee pots with biscotti, Vanilla madeleines with crème fraiche and blueberry sauce
Tiramisu gateaux, raspberry cake with vanilla cream

All are served with a selection of homemade bread, unsalted butter and infused oil