

Menu Selector

Summer 2011

Plated service

Create your own menu from the following dishes

Starters

Tian of Tomato, Crab & Avocado, Fresh Tomato Sauce
 Oak Smoked Chicken salad with Mandarin, pancetta and peppered leaves
 Chicken Liver Parfait, Homemade Chutney, Toasted Brioche
 Beef Capriccio, Red Pepper Confit, Rocket, Mustard Seed Dressing
 Crostini of Goats Cheese, Mediterranean Vegetables & Rocket (v)
 Char-grilled Smoked Salmon, Asparagus & Parmesan
 Smoked Salmon, Potato Blinis, Sour Cream & Savruga Caviar
 Duck Confit, Salad Nantaise, Hazelnut Dressing
 Smoked Halibut and quail egg, salmon caviar
 Crab and avocado gateaux with a tarragon yoghurt dressing
 Peppered leaf, parma ham and fig salad
 Roasted asparagus with shaved parmesan, tapanade dressing (v)
 Twice baked spinach soufflés with an anchovy hollandaise (v)



Main Courses

Roast Monkfish with Sage, Crispy Bacon, Lemon & Chive Beame Blanc
 Tranche of Cod Viennoise, Grain Mustard Sauce
 Glazed Guinea Fowl, Fresh Garden Peas, Morels, Crispy Pancetta, Sauce Alberfera
 Best-end of Lamb, Tian of Aubergine, Tarragon jus
 Roast Herb Chicken, Wild Mushrooms, Pomme Fondant, Fine Green Bean, Herb Jus
 Maize fed chicken with grain mustard sauce, roasted new potato
 Roast Duck Breast, Wok Fried Cabbage, Shitake Mushrooms, Plum Sauce
 Roast Rump of Lamb, Scented with Rosemary, Spinach, Garlic Mash & Shallot Jus
 Roast rack of English lamb with a green herbed crust and fondant potato
 Lemon Sole Fillets, salmon mousseline and champagne sauce
 Caramelised shallot and thyme tart (v)
 Aubergine cannelloni with balsamic red pepper and goats cheese (v)
 Oven baked squash, wild mushroom and coriander risotto, parmesan (v)

Desserts

Raspberry Crème Brulee, Homemade Shortbread
 Local Strawberries and clotted cream
 Glazed Lemon Tart, Crème Fraiche
 Banana Bread & Butter Pudding, Cinnamon Ice-Cream
 Pear Tatin, Vanilla Ice-Cream
 Chocolate Fudge Brownie, Vanilla Ice-Cream
 Eton Mess, Fresh Cream & Meringue, Strawberries & Raspberries
 Summer Pudding with clotted cream
 Individual cheese board with homemade chutney and grape

Prices : A choice of
1 Starter, 1 Main, 1 Dessert = £ 26.75
2 Starter, 2 Main, 2 Dessert = £28.75
3 Starter, 3 Main , 3 Dessert = £29.75
All prices include coffee and mints