

# Bowls & Plates

## Hot

### Seared Sea Bass

Seared sea bass with lobster mash & bordelaise sauce

### Haddock

Beer battered haddock, chunky chips & mushy peas

### Beef

Char grilled beef medallion, rosemary potatoes & cep olive butter

### Risotto

Arborio rice, asparagus spears, butternut squash, sage & pumpkin seed oil

### Lamb

Middle eastern spice lamb fillet, with red onion israeli cous cous

### Sausage

Lincolnshire sausage, creamy mash potato & caramelized shallot gravy

## Cold

### Prawns

Mediterranean prawns, russian salad, dill mayo & caviar

### Red Mullet

Seared red mullet, Greek salad & lemon basil oil feta

### Crispy Duck

Crispy duck, Chinese cabbage, julienne cucumber, spring onion salad & hoi sin sauce

### Foie Gras

Seared foie gras with red onion apple compote, toasted brioche & balsamic

### Artichokes

Jerusalem artichokes, French beans, cherry tomatoes, wild mushrooms salad & truffle oil

## **Desserts**

### **Green Tea Brulee with Vanilla Biscuits**

A creamy brulee infused with green tea caramelized served with vanilla shortbread

### **Panna Cotta**

Vanilla infused cream baked & softly set, served with a citrus fruit salad

### **Crumble**

Spiced bramley apples baked under a nutty crumble top served with crème anglaise

### **Fresh Fruit Salad**

A refreshing fruit salad infused with passion fruit syrup topped with honey yoghurt

### **Chocolate Mousse**

Rich dark velvety chocolate mousse layered with kirsch marinated cherries