

3 Course Plated Menus

To Start

Wild Mushroom & Onion tart

A light shortcrust pastry base filled with sauté wild mushrooms & caramelized onion served with truffle oil

Confit of Duck

Leg of aylesbury duck slowly cooked in its own juices with spring onions & five spices, served with a cucumber salad & sweet soy sauce

Thai Salmon Cakes

Flaked poached salmon with coriander, chili, red onion & lime coated with Japanese's bread crumbs, served with a purple basil jam

Smoked Tuna Nicoise

Smoked tuna on a salad of fine green beans, cherry tomatoes, potatoes and marinated black olives, soft cooked quail eggs finished with lemon thyme oil

Italian Market Salad

Bocconcino mozzarella, sun blush tomatoes, broad beans, rocket, chibatta croute basil infused oil & aged balsamic

Main

Chicken Wellington

Chicken wrapped in baby spinach with field mushroom duxelle covered in a light puff pastry with creamed leeks & thyme roasted potatoes

Sausage & Mash

Home-made lamb sausage with horseradish mash covered in a caramelized onion gravy

Fillet of Beef

Char grilled fillet of Aberdeen Angus beef topped with ceps, celeriac fondant & madeira jus

Supreme of Salmon

Tender salmon supreme's pan fried, on a herb potato rosti with a three pea cassoulet

“Posh” Fish & Chips

Roast fillet of atlantic cod with garden pea puree & chunky chips

To Finish

Tiramisu

Italian biscuit soaked in espresso & marsala topped with mascarpone & chocolate shavings

Crème Brulee

A rich creamy caramelized dessert infused mocha finished with a chocolate tuille

Chocolate Fondant

Rich dark chocolate fondant with a hidden soft centre served with clotted cream

Tart au Citron

A buttery sweet shortcrust pastry tart with tangy lemon filling served with Chantilly cream & crushed raspberries

Apple Crumble

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