

Baked Goats Cheese, Walnut, Rocket and Cress Salad

red onion marmalade

Melba toast



Beetroot Smoked Salmon and Prawns

vodka crème fraiche

lime vinaigrette



Classic French Onion Soup

Gruyère croustade



Smoked Mackerel Pâté

horseradish butter

pickled red onion

dressed rocket and baby spinach leaves



Thai Style Chicken Skewers

sweet chilli sauce

'shoots and sprouts'



Roasted Vegetable Soup

walnut and sage pesto

crisp herbed croutons

crusty onion baguette



Carpaccio of Tuna

baby leaves, micro cress

warm Soda Bread



Melon Cascade

Taboo soaked pearls of melon and tropical fruits

Champagne Sorbet

Roast Monkfish wrapped in Parma Ham

Sherry, cream and seafood jus

Parmentier potatoes

creamed Savoy and leek



Crisp Cider Braised Pork Belly

bed of shredded vegetables

mustard cabbage

apple and Calvados mash



Strips of Beef in Cream and Green Peppercorn Sauce

Tarragon scented mashed potato



Coq au Vin Lyonnaise

crushed rosemary scented anya potatoes

sweet carrot and green bean medley



Slow Roasted Shoulder of Lamb

mustard grain mashed potatoes

medley of peas and beans



Pork Tenderloin Strips

Chanterelles, cream and Amontillado sauce

timbale of wild and Basmati rice



Crab, Salmon and Mackerel Fish Cakes

homemade tartare sauce

citrus wilted kale



Beef Fillet wrapped in Pancetta

Liver parfait puff pastry

roasted onion and garlic jus



Roast Guinea Fowl

morel, tarragon and cream sauce

Strawberry and White Chocolate Mille Feuille

vanilla crème Anglaise



Hazelnut Meringue

hazelnut praline cream
warm chocolate sauce



Brandy Snap Basket

toffee ice cream
fresh banana slices
butterscotch sauce



Raspberry Crème Brulée

ginger Chantilly
'langue du chat'



'Floating Islands'

caramel sauce



French Pear Tart

champagne ice
honey crème fraîche



Individual Plum and Apple Sweet Pastry Cobbler

classic sauce Anglaise



English and Continental Cheese Selection

seasonal fruits

crackers, savoury biscuits



Coffee and Petit Fours