

MENU B

Choose one option from each course selection.
Choose one starter, one main and one dessert plus vegetarian where necessary.
Other dietary requirements will be catered for separately.

BREAD

Selection of Artisan Bread & Flavored Butter

STARTERS

Seared Scallops, Caramelized Cauliflower Puree, Baby Carrot, Langoustine Bisque Foam and Keta Caviar

Grilled King Prawns, Red Chili, Garlic Butter, Basil and Pachino Tomato, Focaccia

Smoked Duck Fillet, Flamed Orange Segment, Plum and Madeira Wine Puree, Fennel and Watercress

Ham Hock Terrine, Curried Cauliflower Puree, Pickled Cucumber and Fermented Veg, Saur Dough Tuille

Heritage Tomatoes, Buratta Cheese, Basil, Olive Tapenade, Focaccia Crostini

Salt Baked Beetroot and Celeriac Terrine, Grilled Goat Cheese, Caramelized Puree, Molasses Dressing

MAIN COURSES

Honey Lavender and Chili Seared Duck Supreme, Butternut Squash Puree, Baby Carrot, Sweet Potato Fondant, Tender Steam Broccoli, Redcurrant and Wine Jus

Roasted Rack of Lamb, Cumin and Parsley Breadcrumb, Creamy Mash, Broad Bean and Mint Puree, Caramelized Shallots, Red Wine Jus

Slow Cooked Jacobs Ladder, Canadian Syrup Glazed Carrots and Parsnips, Sweet Potato Puree, Roasted Leeks and Barolo Wine Jus

Pan Fried Seabass, Fennel, Cherry Tomato, Celeriac and Potato Croquettes, White

WineGarlic and Butter Sauce

Grilled Monkfish, Cauliflower Puree, Radicchio, Mussels and Creamy Lobster Bisque

Roasted Hake Fillet, Jerusalem Artichoke Puree, Chorizo, Asparagus, Basil, Garlic and Lemon Butter Sauce

Leeks, Spinach and Ricotta Cannelloni, Dolcelatte Bechamel Sauce

Filo Basket Parcel, Grilled Aubergines, Peppers, Courgettes, Deep Fry Halloumi and Tomato and Basil Sauce

DESSERTS

Amaretto and Chocolate Bavarois, Ginger and Coconut Shortbread

Vanilla Crème Brulee, Spiced Poached Pears, Pistachio Biscotti

Jasmine and Clementine Chocolate Mousse, Almond Sponge and Honeycomb

Mango and Passion Fruit Cheesecake, Lychees Citrus Salsa, Coconut and Sesame Filo Crisp

Fruit Berries Summer Pudding and Vanilla Clotted Cream Parfait

Three Course for £46.00 per person

Allergen advice: we cannot guarantee the absence of allergens in any of our dishes, as all our food is prepared in an open plan kitchen.