

Suggested Three Course Menu

To Start

Tomato, Feta and Black Olive Salad, Balsamic Dressing
Flaked Duck Confit, Beetroot and Bacon Salad with Pesto
Salmon and Ginger Fishcake, Oriental Salad and Soy
Black Treacle Cured Salmon, Dill Marinated Cucumber and
Herb Crème Fraiche
Coarse Game Terrine with Toasted Brioche, Cornichons & Onion Jam
Rare Seared Tuna with Nicoise Style Salad
Crayfish Cocktail with Fennel and Blinis
Smoked Haddock and Grain Mustard Fishcake with Mashed Peas &
Horseradish Crème Fraiche
Honey Glazed Ham Hock Salad with Cornichons and
Pickled Wild Mushrooms
Chicken, Avocado, Pine Nut and Bacon Salad with Balsamic Dressing
Gnocchi Dumplings, Chorizo, Wilted Spinach and Wild Mushrooms

Main Course

Pan Fried Herby Chicken, Roast Garlic & Pancetta with
Crushed New Potato
Slow Roast Lamb Shank, Braised Red Cabbage and Herby Mashed Potato
Breast and Thigh of Guinea Fowl, Fondant Potato and Wild Mushrooms
Best End of Lamb, Dauphinoise Potato and Savoy Cabbage with Bacon
Crisp Confit of Duck, Roasted Mediterranean Vegetables and Puy
Lentil Dressing
Grilled Sea Bass with Fettuccine Pasta and Roasted Red Peppers
Baked Halibut with Pea and Parmesan Risotto and French Beans
Pan Fried Black Bream, Sautéed Potatoes and Roasted Artichokes
Pan Fried Salmon, Crushed New Potatoes with Rock Salt and Olive Oil,
Ratatouille Style Vegetables
Fillet of Plaice with Peas, Cream, Caramelised Onions and
Bacon Lardons

All Main Courses are served with Bowls of Vegetables per table

Dessert

Vanilla Crème Brulee with Tuille Biscuit
Chocolate Tart with Clear Orange Sauce
Summer Pudding with Raspberry Coulis
Lemon Tart with Crème Fraiche
Warm Treacle Tart, Maple Sauce and Clotted Cream

Large Berry Pavlova with jugs of Raspberry Coulis
(This dessert is per table - please note there is a
supplement per pavlova)

Tea and Coffee