



Dinner Party Menu

3 Courses POA

Starters

Salad of hot smoked salmon, fennel & capers with a salad cream foam

Butternut squash veloute with basil and ricotta ravioli

v

Wild mushrooms sautéed with lemon & garlic, served on toasted ciabatta with truffle oil dressing v

Ricotta & lemon fritters with rich tomato sauce & courgette & mint salad

Artichoke, asparagus, tomato, quails egg & onion tart with herb leaf salad v

OR

Starter trio

Pan fried scallops with black pudding, apple puree & Romesco sauce

Chorizo & bean stew on sourdough toast topped with crisp Serrano & quails egg

Gazpacho shot with herb & parmesan biscuit



Dinner Party Menu

Main Course

Pan fried sirloin with fondant potatoes, herb buttered asparagus & honey glazed carrots with red wine jus

Bonne femme of chicken breast with smoked bacon, shallots, petit pois & leeks with roast potatoes

Monkfish fillet with ratatouille, chorizo, sautéed potato and a saffron & green apple alloli

Herb crusted rack of lamb with creamed celeriac, pancetta and savoy cabbage, potato rosti and red wine gravy

Seared swordfish steak with Manchego & herb crust and Catalan ratatouille

Roasted root vegetable, polenta & stilton tart with herb asparagus & celeriac puree V



Brasserie Menu

Desserts

Tarte au citron with ginger crème fraiche

Banoffee cream with ginger crumb, caramelised banana & banana tarte tatin

Chocolate & coffee mousse pot with cream & amaretti

Rhubarb, honey & vanilla crème brulee

Or

Dessert trio – Fruit 3 ways

Pain Perdu with Raspberries & Ricotta Cream

Chocolate delice & raspberry tartlet

Strawberries & cream crumble

Provision of cutlery & crockery included