



Fine Dining Menu 2018

Starters

Creamy saffron scented pumpkin and button mushroom risotto,
finished with fresh hollandaise sauce (v)

Beetroot soup served with a Capricorn goat's cheese crème (v)

Al dente warm asparagus with lightly poached egg,
pink grapefruit dressing and finished with Italian hard cheese shavings (v)

Mains

Moroccan style lamb fillet, with minted jewelled cous cous
and Moroccan style apricot and coriander sauce

Slow cooked chicken supreme, laced with tomato and tarragon jus,
finished with pan-seared mushrooms

Oven baked sea bass on wilted greens with a white wine, cream reduction

Sweet potato, chickpea and spinach patties,
garlic scented with cranberry and ginger chutney (v)

Wilted leek and puy lentil strudel on leek and Dijon ragout (v)

Dessert

Slow poached figs, with honey and pecan ice cream and honey drizzle

White chocolate and raspberry crème brûlée with raspberry shortbread

A combination of vanilla whipped cream, strawberries and meringue
finished with strawberry sorbet

Two courses with coffee and petit fours £26.95

Three courses with coffee and petit fours £32.00

Please select one starter, one main course (plus a vegetarian option) and one dessert for all guests.

Please note: Minimum number of 8 and maximum numbers of 20 apply to this menu.