

MENU

INTIMATE DINNER PARTY

STARTERS

- Confit duck & foie gras terrine, boozy prune chutney, dressed leaves & toasted brioche
- Smoked salmon tartare, avocado mousse, shaved fennel & caviar
- Black truffle risotto
- Seared wood Pigeon breast, puy lentil, pancetta & blackberry dressing
- Twice baked Roquefort soufflé, pear & endive salad
- French bean salad, pickled wild mushrooms, golden beetroot, hazelnuts & sherry dressing
- Thai mango & lobster salad
- Heirloom tomato & burrata salad with aged balsamic & pesto dressing

MAIN COURSE

- Beef pave steak, triple cooked chips, confit mushrooms, balsamic cherry tomatoes, baby watercress & blue cheese hollandaise
- Pancetta-wrapped venison loin, boulangere potatoes, buttered greens & juniper jus
- Lamb rump, heritage carrots, roasted garlic mashed potatoes, salsa Verdi & jus
- Baked halibut with scallop & thyme mousse, saffron potatoes, buttered asparagus & seafood bisque
- Salmon wellington, tender stem broccoli, rosemary potatoes & beurre blanc
- Malaysian spinach & butternut squash curry, rice & wholegrain roti
- Parsnip & sweet potato tagine, lemon cous cous
- Seared seabass bouillabaisse, rouille & roasted garlic croûtes

DESSERT

- Panna cotta, strawberry consommé & basil tuile
- White chocolate bread & butter pudding, cardamom spiced ice cream
- Triple chocolate brownie, chocolate puree, raspberry puree
- Baked egg custard tart, poached rhubarb
- Cookies & cream cheesecake
- Chocolate fondant, white chocolate ice cream, berry gel
- Banoffee crumble, crème anglaise