



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