

THREE COURSE MENU

INSPIRED BY OUR CLIENTS
FAVOURITE CHOICES

STARTERS

NDUJA SAUSAGE & CHORIZO LINGUINI, OUZO & RED PEPPER
POMODORO SAUCE - MINI SLICED FOCACCIA BUTTERED FLATBREAD

LOBSTER BISQUE & CRAB ARANCINI - LEMON AOILI - PICKLED VEGETABLE
SALAD

SMOKED PAPRIKA CRISPY CHICKEN THIGHS - SWEET CHILLI - KIMCHI
NOODLES

PORK FILLET - HAM HOCK & SMOKED CHEESE FRITTER
- POLENTA & PINEAPPLE RELISH

BRAISED BEEF SHORT RIB - SPRING CELARIAC SLAW - SMOKED WHISKEY &
HONEY GLAZE

LAMB BIRYANI KEBABS - SAUTÉED PEPPERS - ROASTED CHILLI TOMATOES -
MINT YOGURT

LEMON BUTTER SEABASS - EDAMAME & GARLIC SHALLOT
SALSA - GINGER, SOY & YUZU DRESSING

MAIN EVENT

CHIPOTLE RIBEYE STEAK - CAJUN DUSTED FRIES - BERNAISE SAUCE - TRUFFLE
MAYONNAISE

SALMON & PRAWN SWEET CHILLI TAGLIATELLE - ROASTED GARLIC HERB
BREAD

INDIVIDUAL SEAFOOD PIE - SCALLOP, HAKE & TIGER PRAWNS - TOPPED WITH
PARSLEY BUTTERED POTATOES - SPRING GREEN VEGETABLES

APRICOT & CHICKEN SHAWARMA SERVED ON A TOASTED FLATBREAD
- CRUMBLLED FETA - POMEGRANATE

CONFIT BELLY PORK - BUTTERNUT SQUASH VELOUTÉ - CONFIT JERSEY ROYALS

PANCETTA CRISPS - PORT & BALSAMIC GLAZE
CHICKEN THIGH SCHNITZEL - CORN & THYME PUREE - PINE NUT & BASIL
PESTO - PARMENTIER POTATOES

ATLANTIC TUNA STEAK - RED PEPPER REMOULADE - DRESSED LEMON ROCKET
—CRAB FRITTER

THREE COURSE MENU

VEGETARIAN/ VEGAN

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STARTERS

BURRATA CAPONATA - TOASTED ALMONDS - RED PICKLED ONIONS - SPRING GREEN SALAD

BUTTERNUT SQUASH, RICOTTA & PINE NUT RISOTTO

GOATS CHEESE, THYME & CARAMELISED SHALLOT SOUFFLÉ - BAKED BEETROOT

HONEY GLAZED CARROT & PARSNIP SOUP - GARLIC & TARRAGON BLOOMER - SESAME BUTTER

CAMEMBERT WEDGES - HOT HONEY DIPPING SAUCE - LEMON DRESSED CRESS

TEMPURA COURGETTE - GARLIC AIOLI - LEMON ROCKET SALAD (VEGAN)

ROASTED VINE TOMATO VELOUTÉ - BAKED CIABATTA - SESAME BUTTER (VEGAN)

MAIN EVENT

ROASTED WALNUT PESTO RIGATONI - SPINACH - KALE - EDAMAME PEA

ZUCCHINI SCHNITZEL - BALSAMIC TOMATO & CHARRED PEPPER RAGU - TRUFFLE AIOLI

RICOTTA & BASIL STUFFED MUSHROOMS - VENETIAN STYLE RICE - SALTED KALE CRISPS

CHARRED BBQ CELARIAC & FETA BURGER - POLENTA FRIES - MUSTARD & SMOKEY PAPRIKA DIP

MISO, GINGER & SOY BAKED CAULIFLOWER - QUINOA - HARISSA BUTTERNUT SQUASH - BUTTERED KALE - POMEGRANATE MOLASSES

KATSU BAKED AUBERGINE - MINTED POMEGRANATE CAULIFLOWER RICE - KATSU SAUCE - CHARRED PAK CHOI (VEGAN)

BEETROOT MINCED TACOS - LIME - CHARRED FLATBREADS - PEPPER TAPENADE - MINTED SOUR CREAM DRESSING (VEGAN)

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DESSERTS

BAKED ALASKA - WHITE CHOCOLATE SET CREME - TOASTED ALMOND CRUMBLE - FRESH WHIPPED BURNT MERINGUE - VANILLA ICE CREAM

CHOCOLATE FONDANT - MELTING FONDUE CENTRE - VANILLA ICE CREAM

LEMON MERINGUE TARTLET - STEM GINGER - LEMON SUGAR SYRUP

BAKEWELL FRANGIPANE SLICE - CLOTTED CREAM - RED FRUITS COMPOTE

LEMON POSSET PANNA COTTA - RASPBERRY SYRUP - AMARETTO BISCUIT

DULCE DE LECHE - SWEET CARAMEL SET CREAM - DARK CHOCOLATE PIECES - VANILLA WHIPPED CREAM

PLUM UPSIDE DOWN PUFF PASTRY TART - SUGARED PECAN BRITTLE - CREME ANGLAISE

POACHED HONEY PEACHES - VANILLA SPONGE CAKE PIECES - MINTED WHIPPED CREAM - MERINGUE CRUMBLE - PEACH & AMARETTO GLAZE

LEMON POSSET CHEESECAKE - MERINGUE CRUMBLE - LEMON CURD (VEGAN)

ITALIAN TIRAMISU - COCOA DUSTING - MASALA SOAKED SPONGE - VANILLA CREAM (VEGAN)

APPLE & CINNAMON CRUMBLE - SPICED HONEY CREME ANGLAISE (VEGAN)