

Menu

Dinner Party Menu

Starters

Seared Tuna & Mango Seared tuna, tuna with soy, soy emulsion, mango salsa and pickled mooli

Pea, Mint & Truffle Soup

Fresh mint and pea soup infused with truffle. Served with parmesan crisp, bread & truffle butter.

Vegetable Garden Salad

Lightly cooked vegetables with watercress mousse, goat's cheese puree & toasted hazelnuts.

Pear & Barkham Blue Salad Compressed white wine pear, Barkham Blue puree, toasted walnut, raisin puree, celery panna cotta & chicory.

Gigha Smoked Halibut Soufflé
Gigha Smoked halibut & gruyere soufflé with parsley & poached egg.

Spiced Tiger Prawns

Spiced grilled tiger prawns, Goan coconut jus, prawn kedigree and garlic flatbread

Hake Fillet, Golden Beetroot & Radish Salad
Pan fried hake, golden beetroot, radish, fresh herb dressing & watercress



Main

Lamb, Mint & Peas.

Herb crusted lamb cutlets, lamb shoulder & mint bonbon, fondant potato, braised shallots, seasonal vegetables and lamb jus.

Pork & Mead

Pan fried lightly spiced pork fillet, Jerusalem artichoke puree, mixed seasonal vegetables & mead jus.

Smoked Fillet of Beef

Smoked loin of slow reared beef, chestnut puree, salt baked beetroot, creamed cabbage and roast parsnip.

Beef Wellington

Tender beef fillet wrapped in homemade puff pastry, spinach, chicken & mushroom farce with rich beef jus, fondant potatoes and seasonal vegetables.

Prunes & Pork

Pan fried pork loin, prune & cognac jus, pomme puree & pointed cabbage

Duck & Cherry

Pan fried duck breast, celeriac puree, cherry chutney, French beans and slow cooked duck leg pastilla.



Dessert

Mocha & Almond

Mocha mousse, cappuccino cream & amaretto get within white chocolate cup.

Served with coffee sherbet and almond biscuit.

Toffee & Rose

Rose jam, toffee cream, crystallised Rose petals, almond sorbet and coconut marshmallows

Banoffee

Vanilla pastry, salted chocolate toffee ganache, caramelised banana, toasted pecans and rum Chantilly cream served with banana ice cream & peanut crumb.

Raspberry Eton Mess

Our award winning Eton mess with vanilla rich Chantilly cream, white chocolate meringues, raspberries, raspberry coulis & sorbet.

Lemon & Blackberry

Lemon cake, blackberry & cassis jelly, vanilla custard and lemon curd cream with honeycomb.

Butterscotch Pear

Butterscotch ice cream cone, butter pears and chocolate sauce.