

LUNCH & DINNER

STARTERS – COLD

Buffalo Mozzarella, Roasted Red Peppers, Chargrilled Focaccia and Reggiano Curls

Indian Spiced Salmon in a Banana Leaf Parcel with Warm Flat Bread, Mango Salsa and Raita

A Tian of Crab and Tuna Tartar with Avocado, Tomato Salsa and Crème Fraiche

Goats Cheese, Green Bean and Artichoke Salad with Pumpkin Dressing and Focaccia Croutons

Asparagus, Plum Roasted Vine Tomatoes, Baby Spinach, Watercress, Poached Egg and Parmesan Dressing

Carpaccio of Beef, Drizzled with Truffle Oil, Rocket Salad and Reggiano Shavings

Antipasti/Mezze Plate of Parma Ham, Oven Dried Vine Tomatoes, Wood Smoked Artichokes, Kalamata Olives, Bocconcini and Focaccia

STARTERS – WARM

A Trio of Scallops, Creamed Leeks and White Wine Sauce with Truffled Potato, Crisp Pancetta, Pea and Mint Puree

Griddled Citrus Cured Salmon on a Dill Potato Salad, Sweet Mustard Dressing

Warm Salad of Pigeon Breast and Bacon with Frisée Green Beans, Walnut and Sherry Vinegar Dressing and Croutons

Asparagus Tart with Mint Hollandaise on a Rocket Salad

Twice Baked Goats Cheese Souffle, with a Gewürztraminer Cream Sauce

Breast of Duck on a Sweet Potato Rosti, with Papaya Salsa

MAIN COURSES – FISH

Supreme of Salmon with Crab Mash and a Beetroot and Dill Beurre Blanc

King Scallop Mille Feuille with Spinach and a Shellfish Sauce

Banana Leaf Steamed Sea bass, with Wok Fried Vegetables and Oriental Dressing

Monkfish with a Borlotti Bean, Bacon and Red Wine Stew and Saffron Rouille

Red Mullet with Sweet Potato Dauphinoise, Black Olive Tapenade and Lemon and Parsley Dressing, and Samphire

Cod with a Pollen Crust, Soft Herbed Lentils and Salsa Verde

Chargrilled Tuna with Slow Roasted Vine Tomatoes and Pistachio Pesto and Rocket Salad

MAIN COURSES - MEAT

Breast of Duck on a Sweet Potato Pancake with Red Pepper Chill and Spring Onion Dressing

Supreme of Chicken with Asparagus, Truffle Mash and a Summer Ragout of Broad Beans, Peas and Artichoke

Rump of Lamb with Imam Bayaldi, Tabouleh Salad and a Houmous Dressing

Crispy Confit of Duck Leg, Braised Pak Choy, Jasmine Rice and Oriental Jus

Fillet of Beef with a Shallot Tatin, Baby Vegetables, Wild Mushroom Fricassee and Red Wine Sauce

Lavender Roasted Fillet of Lamb, Pommes Fondant, Petit Pois à la Française, Crisp Pancetta and Thyme Jus

Feather Blade of Beef with Colcannon Mash and Baby Carrots

VEGETARIAN

Truffled Asparagus on a Potato Rosti with Soft Poached Egg and Hollandaise Sauce

Open Ravioli of Wild Mushrooms and Spinach with a White Wine Cream Sauce

Polenta Crusted Aubergine, Imam Bayaldi, Crumbled Feta, Tzaziki and Warm Flat Bread

Thai Green Tofu Curry with Egg Noodles, Cashew Nuts and Lotus Root Crisps

PUDDINGS

Green Tea Mousse with Raspberries and Jasmine Ice Cream

Trio of Desserts – Classic Bread and Butter Pudding, Mini Trifle and
Chocolate Tart with Ice Cream

Vanilla Pannacotta with Red Berry Compote and a Lavender Tuile

Passion Fruit Tart with Coconut Sorbet and Pineapple Crisp

Assiette of Desserts – Champagne and Strawberry Jelly, Mini Apple Tart
and Mini Crème Brulee

Chocolate Tart with Caramelised Orange and Tangerine Ice Cream

PUDDINGS - SERVED WARM

Hot Chocolate Fondant Cakes with Chocolate Sauce and Almond Milk Ice Cream

Warm Treacle Tart with Clotted Cream Ice Cream and Roasted Apples

Saffron Poached Pear, Cardamom and Rosewater Ice Cream