

PRIVATE DINING MENUS

Soups

Pea & Lettuce Soup	£6.00
Leek, Parsnip & Ginger Soup	£6.00
Duck Consommé	£6.50
Corn & Crab Meat Soup	£6.50
Fish & Sweet Potato Soup	£6.50

Starters

Marinated Sweet & Sour Trout	£7.00
<i>pink rainbow trout marinated in white wine vinegar with pine kernels, red onions, sultanas and capers served on a handful of fresh rocket</i>	
Courgette Fritters with Chilli Jam	£7.00
<i>coarsely grated courgettes with Parmesan cheese served with a hot sweet & sticky chilli jam</i>	
Spicy Sour Shrimps	£9.00
<i>plump and juicy shrimps sautéed in butter and mixed with soy sauce, chilli garlic sauce and lemon juice</i>	
Duck Wontons with Spicy Mango Sauce	£9.00
<i>Chinese style wontons served with a mango sauce flavoured with honey & cider vinegar</i>	
Shrimp Tempura with Creamy Spicy Sauce	£9.00
<i>deep fried shrimps with shiitake mushrooms, creamy spicy sauce with yuzu juice and sprinkled with chopped chives</i>	
Terrine of Foie Gras, Balsamic Syrup & Orange Powder	£9.00
<i>foie gras marinated in cognac & port served with balsamic vinegar and desiccated oranges</i>	
Lobster, Langoustine & Scallop Terrine	£11.00
<i>on a bed of green leaves drizzled with a lavender and capsicum dressing</i>	

Assiette of Seafood £11.00
fillet of sea bass, crab & scallop spring rolls, avocado & prawn tian and niçoise salad

Monkfish, Red Mullet & Langoustines £11.00
lightly poached with young vegetables, chervil & tarragon

Main Courses

Jamaican Jerk-Marinated Pork £17.50
pork tenderloins in a fiery Caribbean seasoning blend paired with a cooling salad of mango & chayote squash

Fillet of Red Snapper Al Brodetto £17.50
snapper cooked with clams, mussels, white wine, garlic, tomatoes, basil, parsley & oregano

Fillet of English Lamb
£20.00
with chicken and wild mushroom mousseline, creamed garlic potato, Savoy cabbage and redcurrant jus

Corn Fed Chicken with Truffles and Champagne En Vessie,
£20.00

Fresh Noodles, Asparagus and Girolle Mushrooms
en vessie means to poach in a bag, the process ensures the flavour is intensified and the meat remains moist & succulent

Roast Loin of Pork £20.00
with black pudding quenelles and trompette mushroom & Madeira sauce

Crisp Roast Duckling £20.00
served traditionally with puréed apple sauce, quenelles of sage & onion stuffing

Minted Lamb with Couscous £20.00
marinated loin of lamb on a bed of couscous and served with a brown gravy and garlic yoghurt

Fillet of Scotch Beef with Parma Ham and Wild Mushrooms £22.50
roasted fillet of beef with sautéed garlic wild mushrooms, parsnip purée, fried shallots and a Madeira jus

Ravioli of Scallops with Basil and Tomato £22.50
scallop filled pasta served with a citrus and vermouth sauce on sautéed baby spinach

Pan Fired Fillet of Beef Laced with a Red Wine Sauce and Truffle Oil £22.50
with fondant potatoes, baby asparagus, carrots & turnips and a purée of cauliflower

Desserts

Yummy Licuorice Pannacotta £6.00
with frozen berries and a sabayon swirl

Orange Treacle Sponge £6.00
with a caramelised orange compote, crystallised orange zest and crème anglaise

Apple & Vanilla Parfait £6.00
flavoured with calvados and served with a blackcurrant sorbet

Hot Rhubarb Crumble £6.00
with a raspberry & vanilla syrup

Dark Chocolate and Raspberry Tart £8.00
topped with mascarpone ice cream

Drunken Strawberry and Hirsch Schnapps Soufflé £8.00
with mint flavoured white chocolate sauce

Selection of Cheese & Biscuits £6.00

Coffee & Petit Fours £2.50

Menu A - £35.00

Fish & Sweet Potato Soup

with freshly made breads from our on site bakery

Fillet of English Lamb

with chicken and wild mushroom mousseline, creamed garlic potato, Savoy cabbage and redcurrant jus

Orange Treacle Sponge

with a caramelised orange compote, crystallised orange zest and crème anglaise

Coffee & Petit Fours

Menu B - £41.50

Courgette Fritters with Chilli Jam
*coarsely grated courgettes with Parmesan cheese served
with a hot sweet & sticky chilli jam.*

Duck Consommé

Fillet of Red Snapper Al Brodetto
*snapper cooked with clams, mussels, white wine, garlic,
tomatoes, basil, parsley & oregano*

Dark Chocolate and Raspberry Tart
topped with mascarpone ice cream

Coffee & Petit Fours

Menu C - £48.00

Assiette of Seafood

fillet of sea bass, crab & scallop spring rolls, avocado & prawn tian and niçoise salad

Fillet of Scotch Beef with Parma Ham and Wild Mushrooms
*roasted fillet of beef with sautéed garlic wild mushrooms, parsnip purée,
fried shallots and a Madeira jus*

Yummy Liquorice Pannacotta
with frozen berries and a sabayon swirl

Selection of Cheese & Biscuits

Coffee & Petit Fours

Menu D – £52.50

Terrine of Foie Gras, Balsamic Syrup & Orange Powder
*foie gras marinated in cognac & port served with balsamic vinegar
and desiccated oranges*

Marinated Sweet & Sour Trout
*pink rainbow trout marinated in white wine vinegar with pine kernels,
red onions, sultanas and capers served on a handful of fresh rocket*

Roast Loin of Pork
with black pudding quenelles and trompette mushroom & Madeira sauce

Drunken Strawberry and Hirsch Schnapps Soufflé
with mint flavoured white chocolate sauce

Selection of Cheese & Biscuits

Coffee & Petit Fours

Menu F – £50.00

An Assiette of Seafood
fillet of sea bass, crab & scallop spring rolls, avocado
& prawn tian and niçoise salad

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Pan Fired Fillet of Beef Laced with a Red Wine Sauce and Truffle Oil
with fondant potatoes, baby asparagus, carrots & turnips and a purée of cauliflower

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An Assiette of Desserts
Chef's selection of three mini desserts

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Selection of Cheese & Biscuits

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Coffee & Petit Fours

Menu E – £45.50

Shrimp Tempura with Creamy Spicy Sauce
*deep fried shrimps with shiitake mushrooms, creamy spicy sauce with yuzu juice
and sprinkled with chopped chives*

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Crisp Roast Duckling
served traditionally with puréed apple sauce, quenelles of sage & onion stuffing

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An Assiette of Desserts
Chef's selection of three mini desserts

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Selection of Cheese & Biscuits

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Coffee & Petit Fours

Menu G – £47.50

Vietnamese Prawn Salad

*king prawns and scallops on finely chopped vegetables
with a Vietnamese style dressing*



Pea & Lettuce Soup

freshly baked breads from our bakery



*Corn Fed Chicken with Truffles and Champagne En Vessie,
Fresh Noodles, Asparagus and Girolle Mushrooms*

*en vessie means to poach in a bag, the process ensures the flavour is intensified
and the meat remains moist & succulent*



An Assiette of Desserts

Chef's selection of three mini desserts



Coffee & Petit Fours