



Sample Menu

Starters

Florentine Bean Soup, Garlic Croutons

Warm Salad of Cropwell Bishop Stilton, Fried Figs and Ciabatta Croutons

Grilled Sardine Fillets, Red Chard Salad, Parsley and Lemon Butter

Chicken Liver Parfait, Onion Marmalade, Green Olive Focaccia Toasts

Baked Herb Buffalo Mozzarella, Tomato and Opal Basil Salad, Extra Virgin Olive Oil

Lemon and Lime Sautéed Shell on Atlantic Prawns

Main Courses

Braised Whole Wild Pigeon on Savoy Cabbage, with Blueberry Compote, Port and Thyme Jus

Grilled Fillet of Sea Bass on a Mizuna Salad with Black Olive Tapenade

Roast Rack of Romney Lamb, Minted Pea Mash, Rosemary Jus

Whole Rye Bay Plaice with Oven Dried Plum Tomatoes and Red Peppers

Thai Marinated Chicken Supreme With Coconut Milk and
Jasmine Rice

Feta, Spinach & Pine Nut Galettes on a Tomato and
Basil Sauce

Desserts

Peach Sponge With Peach Coulis and Pistachio Cream

Iced Strawberry Parfait with Malibu and Strawberry Salsa

Blueberry and Thyme Jelly

Bitter Chocolate Cardomon and Coffee Mousse With Raspberry Coulis

Victoria Plum and Frangipane Tart With Cinnamon & Honey Mascarpone

A selection of Ice Creams and Sorbets

