

DINNER MENU

SPRING / SUMMER 2017

£68.00 per person

Please select **one choice per course for the entire party**. All dinner menus include tea, coffee and petits fours. All prices include VAT at 20%.

Starters

Rosary Goats Cheese

Pave, pomegranate jelly, basil mayo, pickled granny smith apple, purple basil (v)

Yellow Fin Tuna

Soy marinated, avocado & lime, burnt cucumber, coriander oil

Burrata

Grilled peach, rhubarb gel, Parma ham crisp, dehydrated black olives, basil oil

English Asparagus

Sweet pea pancake, poached Burford brown egg, herb hollandaise (v)

Seared Scallops

Pork belly, fresh pea & puree, bacon crumbles

Mild Smoked Duck

Compressed pineapple & gel, coconut powder, nasturtium cress

Seaweed Cured Salmon

Horseradish yogurt & snow, cucumber variations, dill oil

Main Course

Corn Fed Chicken

Slow cooked, chicken boudin blanc, spring onion, morels, asparagus spears, tarragon jus

Fillet of Beef

Horseradish rosti, savoy cabbage puree, heirloom carrots, shallot crumble, demi glaze

Hake

Pan fried, fennel confit & puree, caramelized cauliflower, sea dulse, dry sherry sauce

Rump of Lamb

Rosemary dauphinoise, smoked aubergine puree, candied tomatoes, Greek yogurt, mint oil

Duck Breast

Balsamic roasted, broccoli puree, Romanesque cauliflower, pickled plums, parmesan gratin

Stone Bass

Stuffed courgette flower with fish mousse, red pepper & cherry tomato compote, olives, capers, lemon foam

Asparagus Tart

Baby leeks, cashel blue, red pepper coulis, pea cress (v)

Dessert

Raspberry & Mint

Raspberry & mint Swiss roll, raspberry sorbet & mint snow

Pineapple, Coconut & Basil

Coconut brioche, pineapple & basil sorbet

Chocolate & Orange

Chocolate & orange parfait, chocolate cake with fresh orange segments

Strawberry & Pistachio

Pistachio cake, white chocolate mousse & strawberry sorbet

Apricot, Hazelnut & Yoghurt

Hazelnut and apricot frangipane tart, yoghurt sorbet & fresh raspberries

