

*No Pre-order - Private Dining Menu –
Autumn/Winter*

TO START

Beetroot Marinated Loin of Loch Salmon
Cornish Crab & Pink Ginger, Lemon Vinaigrette

Bundles of Asparagus & Baby Artichokes
Toscana Slow Roasted Peppers, Wild Rocket & Parmesan

Jasmine Tea Smoked Chicken Salad
Kaffir Lime Leaf, Pickled Vegetables & Spicy Peanut Sauce

MAIN COURSES

Mediterranean Vegetable Risotto
Saffron, Champagne & Parmesan Crisp

Char-grilled Fillets of Sea Bass
Winter Leeks, Red Onions & Lemon Thyme

Pavé of Angus Beef
Woodland Mushrooms, Chives & Chateau Potatoes

DESSERTS

Black Cherry & Mascarpone Crème Brûlée

Rich Chocolate Delice
Grand Marnier Crème Fraîche

Selection of English & Continental Cheeses
Biscuits & Grapes

Three Courses £42.00 per head

Coffee & Petit Fours priced individually

Café
Delice Des Dames