

Private Dining Menu – Spring/Summer

TO START

Traditional Caesar Salad, Simply Plain or Chicken & Bacon

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

Sweet & Sour Char-grilled Prawns, Chilli, Limes & Couscous

Iced Gaspacho “St Michelle”, Bell Peppers, Croutons & Basil Pesto

MAIN COURSES

Char-grilled Fillet of Tay Salmon “A La Nicoise”, Pomodorino Tomatoes, Olives, Beans, New Potatoes & Quails Eggs

Mediterranean Vegetable Risotto, Saffron, Champagne & Parmesan Crisp

Fillets of Sea Bass, Wild Rocket and Young Spinach, Vine Ripened Plum Tomato & Basil Vinaigrette

Roasted Rump of Welsh Lamb, Young Leek & Red Onion Compote, Rosemary & Thyme

Tatin of Summer Vegetables, Feta & Salsa Verde

Breast of Maize-Fed Chicken Wrapped in Parma Ham, Sun Dried Tomatoes, Summer Herbs & Fine Crispy Green Beans

Pavé of Angus Beef, Woodland Mushrooms, Black Truffles, Chives & Chateau Potatoes

DESSERTS

Crunchy Marinated Berry Pavlova, Passion Fruit & Crème Chantilly

Black Cherry & Mascarpone Crème Brûlée

Rich Chocolate Delice, Grand Marnier Crème Fraîche

Caramelised Lemon Tart, Summer Berries

Raspberry Cheesecake, Amaretto Crème Fraîche

Selection of English & Continental Cheeses, Biscuits & Grapes

Please choose only 3 starters, 3 main courses & 3 desserts from the above menu, to send to your guests for pre-ordering

Three Courses £42.00 per head

Café Delice Des Dames priced individually