

Private Dining Menu – Autumn/Winter

TO START

Oak Smoked Salmon, Warm Rosti Potato, Golden Caviar & Quails Eggs

Oriental Seafood & Noodle Salad, Lobster, Tiger Prawns, Red Chilli & Mango Salsa

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

Chicken Liver Parfait, Warm Brioche & Sauternes

Chargrilled Yellow Fin Tuna Tataki, Black Sesame & Szechuan Pickled Vegetables

Sweet & Sour Chargrilled Prawns, Chilli, Limes & Couscous

MAIN COURSES

Osso Bucco of Monkfish Wrapped in Prosciutto, Saffron Risotto, Gremolata & Crispy Mange Tout

Roasted Rack of Southdown Lamb, Winter Leek & Red Onion compote, Gratin Potatoes

Wild Mushroom & Yellow Pumpkin Risotto, Truffle Oil, Rocket & Parmesan

Coconut Baked Red Snapper, Szechuan Crispy Vegetables & Egg Noodles

Honey Glazed Breast of Guinea Fowl, Braised Red Cabbage, Crispy French Beans & Chateau Potatoes

Fillet of Angus Beef “Rossini”, Black Truffles & Port Wine Jus

DESSERTS

Black Cherry & Mascarpone Crème Brûlée

Warm Bread & Butter Pudding, White Chocolate Ice Cream

Crunchy Marinated Berry Pavlova, Passion Fruit & Cornish Cream

Chocolate Indulgence, Cointreau 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 £48.50 per Head

Café & Delice Des Dames