

## **Menu 1**

### **Starter**

Smoked salmon salad with chive cream cheese and lemon dressing  
served with sourdough

Chicken liver pate made with our homemade onion jam and fresh sourdough  
bread from our bakery

Asparagus, broad bean and pea salad with a shaved parmesan and a lemon  
dressing (V)

Caramelised onion tartlets with gruyere cheese (V)

### **Main Course**

Baked hake accompanied by sweet red peppers, new potatoes with chive  
butter and green beans

Chicken breasts in a tarragon and cream sauce

Saffron chicken, preserved lemons and green olive tagine served with a herby  
COUSCOUS

Vegetarian Sheppard's pie with sweet potato mash (v)

### **Pudding**

Chocolate and Seville orange mouse topped with chocolate shavings

French apple tart with crème anglaise

Seasonal fruit platter with cream

Coffee and petit fours

**£30 per person**

## **Menu 2**

### **Starter**

Carpaccio of beef with truffle oil, rocket and sourdough croute

Prawn cocktail served in a swirl martini glass with shizu cress, daikon salad and  
a yuzu dressing

Salad of lentils, avocado and goats cheese (a year in my kitchen)

Broccoli and gorgonzola tart (v)

### **Main Course**

Fillet of beef with a red wine wilted spinach and potato gallettes

Roast monk fish wrapped in pancetta and baked in a red wine, silky mash and green beans

Seared duck breast with blood orange and star anise

Chargrilled halloumi stack with roasted Mediterranean vegetables, pan fried chanterelles and a vine tomato coulis (V)

### **Pudding**

Vanilla Mille Feuille

Dark chocolate mousse with a salted caramel topping

Lemon tart, lemon and lime syllabub and an almond tuile

Seasonal and exotic fruit platter with cream

Coffee and petit fours

**£40.00 per person**

### **Menu 3**

#### **Starter**

Roast scallops on a pea and mint puree

Seared beef with pomegranate and balsamic dressing served on a bed of rocket

Seared tuna with a Matsahisu dressing and mixed leaves

Cauliflower soup with a gorgonzola beignet and pear pickle relish (V)

#### **Main Course**

Rack of lamb served with dauphinoise potatoes, green beans and a port veloute

Baked monkfish with a herb crust served with new potatoes, green beans and a beurre blanc sauce

Roast beef fillet with fondant potatoes, baby vegetables, puree cauliflower  
and a red wine sauce

Wild mushroom risotto with truffle oil and shaved parmesan

### **Pudding**

Poached pears with chocolate mousse and pear doughnuts

Caramelised tarte tatin with vanilla ice cream

Lemon meringue pie with crème fraiche

Seasonal and exotic fruit platter with cream

Coffee and petit fours

**£50.00 per person**