



4 Course Menu
AMUSE BOUCHE

Pistachio Crusted Fromage Frais
Caramelised almond and pickled strawberry

STARTER

Baked Camembert
Crostini, crudites and apricot chutney

Pancetta Wrapped Asparagus
With béarnaise sauce

Cod, Lemon and Smoked Paprika Brandade Ball
Quails egg, mixed seed crust and roasted red pepper coulis

Mushroom, Lemon and Smoked Paprika Brandade Ball
Quails egg, mixed seed crust and roasted red pepper coulis

Chèvre Chaud Salad
Goat's cheese, roasted apple, honey and walnuts

MAIN

Roasted Gressingham Duck Breast
Honey and orange glazed endive, celeriac puree and chard fig

Pancetta Wrapped Chicken Breast
Pomme boulangère with garlic and rosemary, chard baby gem and a redcurrant jus

Marinated Beef Bavette
Persillade potatoes and French green beans, shallots, garlic and thyme jus

Pan Fried Cornish Cod
Warm ratatouille and hand chopped salsa Verde

Butternut Squash and Gruyère Pithivier
Scorched leeks and mushroom bisque

(Vegan alternatives available)



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DESSERT

French Vanilla Rice Pudding

Caramel sauce and pistachio served chilled

Dark Chocolate Marquise

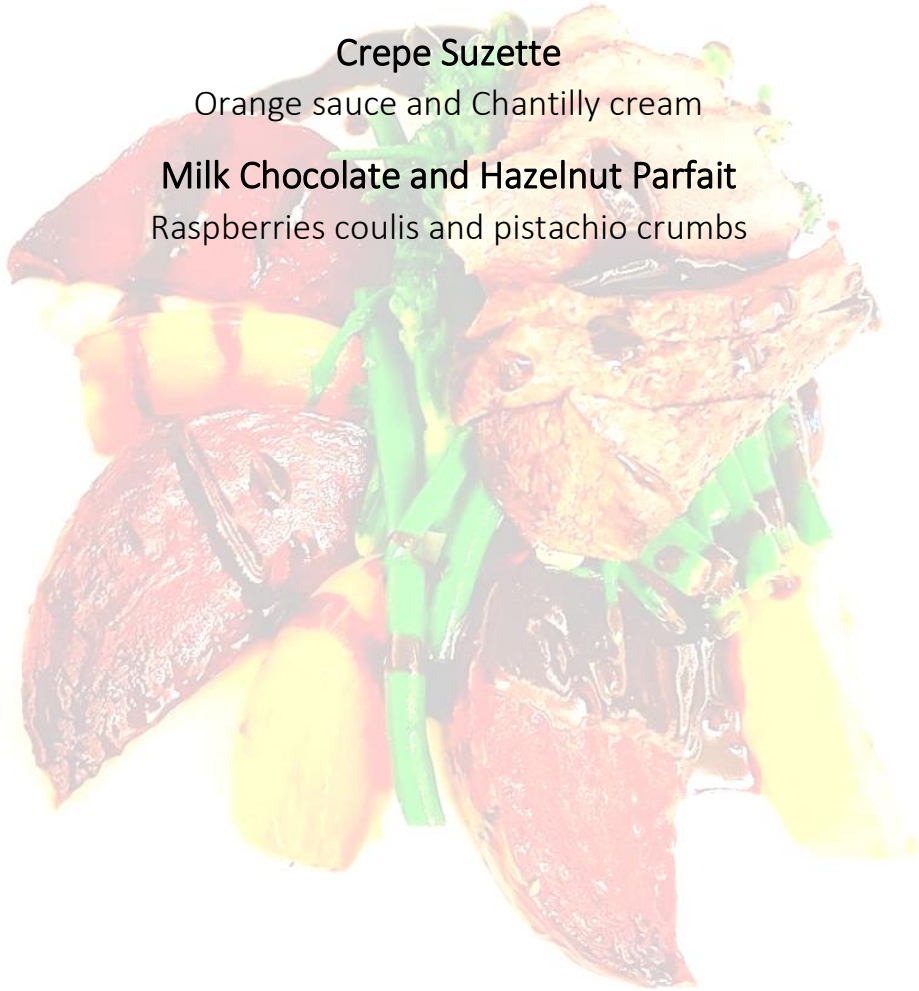
Candied strawberry and Chantilly cream

Crepe Suzette

Orange sauce and Chantilly cream

Milk Chocolate and Hazelnut Parfait

Raspberries coulis and pistachio crumbs



(Vegan alternatives available)