



## 3 Course Menu

### STARTER

#### **Cod, Lemon & Smoked Paprika Brandade Ball**

Quails Egg, Mixed Seed Crust, Roasted Red Pepper Coulis

#### **Mushroom, Lemon & Smoked Paprika Brandade Ball**

Quails Egg, Mixed Seed Crust, Roasted Red Pepper Coulis

### MAIN

#### **Roasted Duck Breast**

Garlic and herb potato fondant, beurre noisette beans and a redcurrant Jus

#### **Pancetta Wrapped Chicken Breast**

Pomme boulangère with garlic and rosemary, chard baby gem and a redcurrant Jus

#### **Butternut Squash and Gruyère Pithivier**

Scorched leeks and a mushroom bisque

### DESSERT

#### **Dark Chocolate Marquise**

Candied strawberry and Chantilly cream

#### **Crepe Suzette**

Orange sauce and Chantilly cream

*(Vegan alternatives available)*