



4 Course French Menu

AMUSE BOUCHE

Pistachio Crusted Fromage Frais

Caramelised almond and pickled strawberry

STARTER

Duck Magret

Spiced Orange Gel, Roasted Plum & Rocket Salad

Spring onion & Sweetcorn Griddle Cake

Cilantro, Olive Tapenade, Red Onion & Tomato Salad

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

Pancetta Wrap Fillet Steak & Horseradish Rosti Potato

confit shallots Chard Spring onion, Buttered Kale & Thyme Jus

Grilled Halibut, Café de Paris butter

Pomme Dauphinoise and wilted spinach

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

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

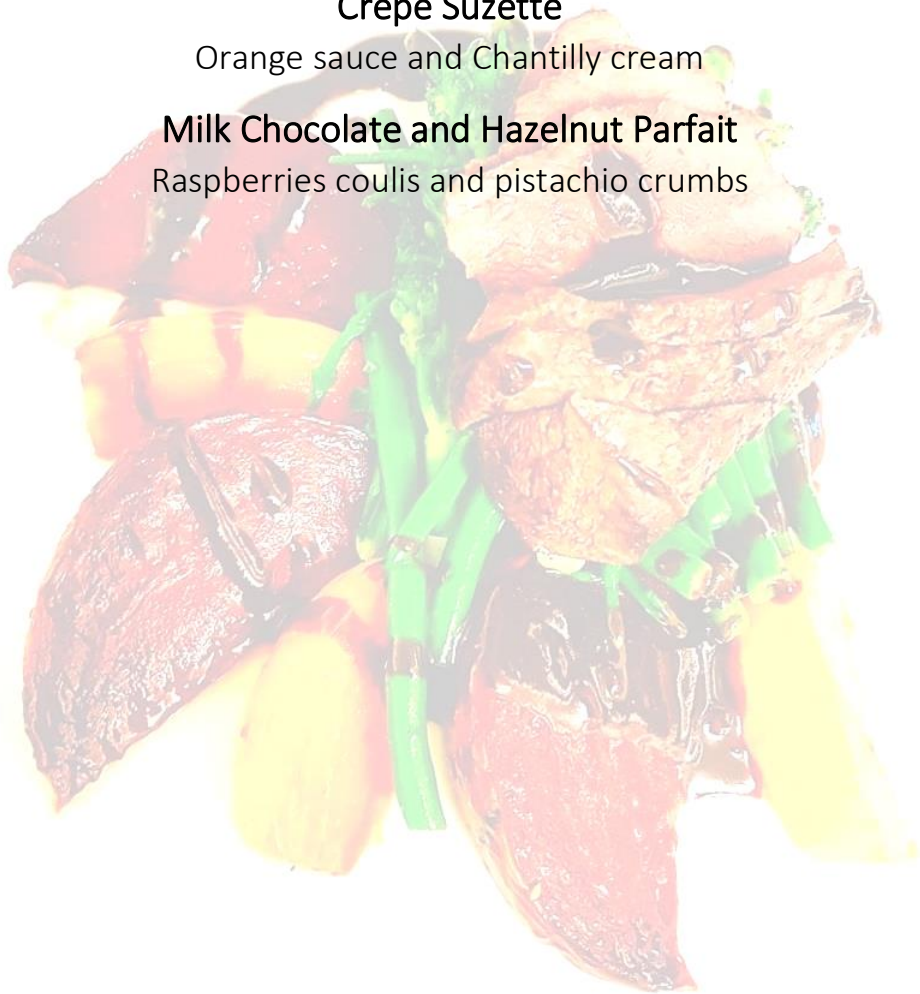
Tarte Au Citron With Meringue

Crepe Suzette

Orange sauce and Chantilly cream

Milk Chocolate and Hazelnut Parfait

Raspberries coulis and pistachio crumbs



(Vegan alternatives available)