



Five Course Menu

AMUSE BOUCHE

Roasted Fig Wrapped in Prosciutto

Gorgonzola cheese and a walnut crumb

STARTERS

Garlic and Thyme Calamari

Roasted chorizo and coriander emulsion

Pork and Chicken Liver Parfait

Caramelised onion chutney, frisée and toasted sourdough

Roasted Vegetable Fritter

Pico de gallo, avocado butter, pea puree and basil pesto

MAINS

Fillet of Beef with Red Wine and Port Jus

Roasted vine cherry tomatoes, soft herb and horseradish potato rosti, chard leek

Grilled Lamb Chops

Gunpowder potatoes, chard courgette soldiers and fresh mint jus

Beef Wellington

Rolled in serrano ham, with mustard, black pepper and honey, rolled in crispy puff pastry served with red wine jus

Oven Baked Brixham Cod

Capers, crushed potatoes, baked broccoli, broad beans, petit pois and garlic butter sauce

Parsnip and Beetroot Gratin

Sweet potato and lime velouté, Egyptian dukkah and petit pois

Roasted Red Pepper, Garlic Mushroom and Aubergine Roulade

Parsley pesto and Italian hard cheese



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PRE-DESSERT

Egg and Soldiers Meringue

Vanilla Chantilly, passion fruit yolk and charred pineapple soldiers

DESSERTS

Dark Chocolate Brownie

Crunchy honeycomb, pistachio dust and chocolate sauce

Vanilla Crème Brûlée

Scottish short bread and fresh berries

Dom Pedro

South African Dessert milkshake with Madagascar vanilla ice cream and Kahlua

Lemon Tart

Fresh berry and raspberry sorbet

Spiced Apple Sticky Toffee Pudding

Toffee sauce and clotted cream