



## 5 Course Menu

### AMUSE BOUCHE

**Roasted Fig Wrapped in Prosciutto**

*Gorgonzola cheese and a walnut crumb*

### STARTER

**Garlic and Thyme Calamari**

*Roasted chorizo and coriander emulsion*

**Seared Chicken Breast**

*Garlic mushroom, cream sauce, puff shards*

**Roasted Vegetable Fritter**

*Pico de Gallo, avocado butter, pea puree and basil pesto*

### MAIN

**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*

**Pan-Fried Sea Bass**

*Crispy Lilliput capers, sweet potato and lime velouté, Egyptian dukkah and petit pois*

**Parsnip and Beetroot Gratin**

*Sweet potato and lime velouté, Egyptian dukkah and petit pois*

### PRE-DESSERT

**Egg and Soldiers Meringue**

*Vanilla Chantilly, passion fruit yolk and charred pineapple soldiers*

*(Vegan alternatives available)*



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### **DESSERT**

#### **Dark Chocolate Brownie**

*Crunchy honeycomb, pistachio dust and chocolate sauce*

#### **Vanilla Crème Bruleé**

*Scottish short bread and fresh berries*

#### **Spiced Apple Sticky Toffee Pudding**

*Toffee sauce and clotted cream*

#### **Dom Pedro**

*South African Dessert milkshake with Madagascar vanilla ice cream and Kahlua*



*(Vegan alternatives available)*