



9 Course Menu

AMUSE BOUCHE

Roast Beef

Roasted red capsicum, olive and horseradish

STARTER

Chicken Ballotine

Bacon, mushroom duxelles served with basil roasted cherry tomatoes

Savoy Cabbage Ballotine

Lentil, chickpea and confit garlic served with basil roasted cherry tomatoes

FISH COURSE

Pan Fried Scallops

Pea puree, roasted red pepper coulis, crispy capers and chive

Courgette Beignets

Pea puree, roasted red pepper coulis, crispy capers and chive

PASTA COURSE

Chicken and Chorizo Pappardelle

Hard Italian cheese and truffle oil

Spinach and Ricotta Pappardelle

Sage brown butter, hard Italian cheese and truffle oil

SORBET

Pineapple and Basil Granita

Soft cheese

(Vegan alternatives available)

MAIN

Ribeye Steak

Portobello mushroom, green beans, parmentier potato and a rosemary and thyme jus

Pine Nut and Italian Hard Cheese Polenta

Purple broccoli, chard feta, carrot and orange puree and a lemon and rosemary jus

PRE-DESSERT

Bramley Apple Crumble

Clotted cream

DESSERT

Dark Chocolate Lava Fondant

Coconut Crumbs, honey comb and strawberry cream

CHEESE

Cheese Trio Platter

Crackers Grapes, Celery and fruit chutney

(Vegan alternatives available)