



Nine Course Menu

AMUSE BOUCHE

Apple and Prosciutto Bruschetta

Feta crumble, balsamic vinegar and chive oil

STARTERS

Seared Fillet of Beef

Rocket pesto, Italian hard cheese roasted parsnips shards

Garlic Seared Portobello Mushroom

Rocket pesto, Italian hard cheese roasted parsnips shards

FISH COURSE

Pan-Seared Scallops

Pea puree, crispy pancetta and garlic sauce

Curried Courgette Beignets

Pea puree, red pepper purées and garlic sauce

PASTA COURSE

Creamy Tomato Chicken and Chorizo Pappardelle

Italian hard cheese and white truffle oil

Creamy Tomato Spinach and Ricotta Pappardelle

Italian hard cheese and white truffle oil

SORBET

Pineapple and Basil Granita

Soft cheese

MAINS

Lamb Fillet and Marinated Feta

Cumin Glazed Carrots, Tender stem Broccoli, Carrot Puree & Jus

Garlic Roasted Cauliflower and Apple Rosti

Marinated feta, cumin glazed carrots, tender stem broccoli and carrot puree



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PRE-DESSERT

Strawberry Puff Stacks

Chantilly cream and raspberry coulis

DESSERTS

Lemon Posset

Berry compote and lemon shortbread

Bramley Apple Crumble

Clotted cream

CHEESE

Pecorino Crisp and Fig

Soft herb mascarpone

