



7 Course Menu

AMUSE BOUCHE

Beef Wellington

Sweet potato puree and green oil

Mushroom and Squash Wellington

Sweet potato puree and green oil

STARTER

Smoked Salmon and Dill Mousse

Avocado, crispy capers and pea puree

Garden Peas Mousse

Asparagus tips, crispy capers and pea puree, roasted red pepper coulis

SORBET

Fresh Strawberry and Basil Granita

Basil mascarpone

MAIN

Roasted Duck Breast

Chard chicory, sweet potato fondant, black onion seed and an orange jus

Pistachio Crusted Lamb Chop

Vanilla flavoured mash potato, asparagus, grilled courgette and minted Lamb jus

Grilled Halloumi

Roasted mix pepper, sweet potato fondant, black onion seed and an orange jus

(Vegan alternatives available)

PRE-DESSERT

Egg Custard Tart

Clotted cream

DESSERT

Chocolate Marquise

Raspberry coulis and crunchy brownie soil

CHEESE

Cheese Trio Platter

Crackers Grapes, Celery and fruit chutney



(Vegan alternatives available)