

## PLATED DINNER MENU

### STARTERS

Gravadlax on Rocket with Lemon and Oven Roasted Tomatoes

Ham Hock Terrine with Piccalilli, Toasted Olive Bread

Marinated Chicken and Mango Salad

Seared Tuna Salad, Wasabi Mayonnaise, Coriander Cress

Marinated Crayfish Tails with Horseradish Cream

Grilled Peppers with Coriander Hummus and Roasted Tomatoes (V)

Courgette & Basil Frittata with Salsa Verde (V)

Roasted Vegetable Terrine with Basil Pesto (V)

### MAINS

Grilled Chicken Breast with Wild Mushrooms, Fondant Potatoes, French Beans

Slow Roasted Brisket of Beef, Chateau Potatoes, Braised Fennel

Crispy Confit of Duck with Flageolet Beans and Potato Gratin

Seared Fillet of Salmon with Broad Beans, Saffron Rice and Dill Velouté

Grilled Sea Bass with Ratatouille, Mustard Mash

English Asparagus Strudel with Applewood Sauce, Tarragon Mash (V)

Grilled Vegetable Stack with Polenta and Basil Sauce (V)

Roasted Aubergine and Mozzarella Bake with Sun Dried Tomatoes (V)



## DESSERTS

Bourbon Vanilla Panna Cotta with Blueberry Coulis

Upside Down English Apple Tart with Vanilla Sauce

Dark Chocolate and Raspberry Mogador

Mango and Passionfruit Cheesecake

Cassis and Champagne Delice

Exotic Fruit Salad with Mint and Ginger Syrup

Baked Lemon and Sultana Cheesecake

