

the
PLATINUM
Menu

PCR

CANAPES*

TERIYAKI BEEF AND LETTUCE CUPS

CITRUS CURED SEA BASS ZAKOUSKI

SOUR CREAM AND CHIVE PARMESAN CUPS

CHICKEN, CRANBERRY AND BRIE BITES

*£12 PER PERSON

APPETISERS

BEEF CARPACCIO

PARMESAN CHEESE, OLIVE OIL, MICROGREENS

PROSCIUTTO WRAPPED ASPARAGUS

BEETROOT PUREE, PEA TENDRIL

CRISPY ASIAN SALMON

PAN FRIED SALMON FILLET, ASIAN SLAW FUSION SALAD

NEW ZEALAND MUSSELS

GARLIC, ONION, TOMATO KIMCHI SAUCE, RUSTIC BREAD

MANGO SORBET PALATE CLEANSER TO BE SERVED

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MAINS

SEAFOOD PAELLA

*FRESH LOBSTER, MUSSELS, PRAWNS AND SQUID TOSSED IN PAELLA RICE WITH
A FRESH HERB, TOMATO BASED SAUCE (MIN 2 PERSON ORDER)*

BEEF WELLINGTON

*COOKED MEDIUM RARE, MUSHROOM DUXELLE, CRISPY CREPE, DUCHESS
POTATOES (MIN 2 PERSON ORDER)*

PAN SEARED DUCK BREAST

CRUSHED BABY POTATOES, CARROTS, PARSNIP CRISP, RED WINE JUS

CHICKEN COQ AU VIN

CREAMY MUSHROOM WHITE WINE SAUCE, RUSTIC BREAD

DESSERTS

INDIVIDUAL CHEESEBOARD FOR ONE

BELGIUM CHOCOLATE PROFITEROLES

LEMON PANNA COTTA, LEMON SHORTBREAD

£78 PER HEAD FOR 4 COURSES
MINIMUM BOOKING OF 8 PEOPLE