

# Spring menu 2026

@PRIVATECHEFROSSETT

## Canapes

CRAB VOL AU VENT, WHIPPED CREME FRAICHE  
SEARED SCALLOP, GARLIC BUTTER, PARSLEY  
PARMA HAM, BEETROOT, GOATS CHEESE, RICE CRACKER  
(+9 PP)

## Starters

AVOCADO, CHILLI SMASH, TOASTED SOURDOUGH, BALSAMIC  
KING PRAWN PIL PIL, GARLIC, PARSLEY, RUSTIC BREAD  
PROSCIUTTO WRAPPED ASPARAGUS, POACHED EGG, PARMESAN

## Main

RACK OF LAMB, CRUSHED POTATOES, PAK CHOI, ROSEMARY INFUSED RED WINE GRAVY  
TIGER BEEF SALAD, CHILLI, TERIYAKI, TOMATOES  
PAN FRIED SEA BASS, SHIITAKE MUSHROOMS, RAMEN BROTH, NOODLES  
HONEY AND MUSTARD CHICKEN, JERSEY ROYAL POTATO CRUSH, SPRING VEGETABLES  
TRIPLE CHEESE AND ONION RISOTTO (MINIMUM 2 PERSON ORDER)

## Dessert

CLASSIC TIRAMISU  
ETON MESS  
CHOCOLATE HAZELNUT MOUSSE

ABOVE MENU IS PRICED AT £56 PER PERSON, THIS IS INCLUSIVE OF A STARTER, MAIN COURSE AND DESSERT.