Summer Menu

June 2025



\bullet STARTER

Pancetta wrapped asparagus (Seared asparagus, wrapped in pancetta and dusted with parmesan shavings)

Salmon Roulade (Served with lumpfish caviar and micro dill dressing)

Classic chicken Caesar salad (Served with toasted sourdough croutons)

• <u>MAIN</u> •

Mixed seafood paella (min 2 person order)
(King prawns, mussels, squid cooked in a traditional paella pan in spanish spiced sauce)

Pan seared salsa sea bass (Sea bass served on a bed of cubed potatoes tossed in a spicy tomato salsa)

Chicken and leek pie (Slow cooked for 8 hours, served with baby potatoes and seasonal vegetables)

Rack of minted lamb (A trio of lamb cutlets served pink, with dauphinoise potatoes and green beans with a red wine jus)

• <u>DESSERT</u>

Summer berries pavlova

Lemon panna cotta

Classic creme brulee

Private Chef Possett