

# *the* WINTER MENU

## \*CANAPES

Creamy crab vol au vents  
Fig and goats cheese blini  
Asian chicken skewers

\*Priced at an extra £9 per person

## STARTERS

Mussels in white wine and garlic aioli  
Chilli and pepper hummus with flatbread  
Teriyaki beef salad

## MAIN COURSE

Roasted cod with a spicy tomato sauce and smashed potatoes  
Beef Bourguignon served with duchess potatoes  
Garlic and chilli chicken with coconut rice  
Slow cooked lamb shank in a red wine gravy served with potato puree

## DESSERTS

Winter berry pavlova  
Caramel panna cotta  
Individual cheeseboard and chutney

The above menu is priced at £56 per person, this is inclusive of a starter, main course and a dessert.

*Privatecheffressett*