

formal menu examples:

artisan breads, cornish butter, olive oil, aged balsamic

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pressed ham hock terrine, orchard apple puree, sourdough croute

leek and potato soup, chive oil, thyme and feta muffin

provençale vegetable tart, confit of onions, basil oil, pimento
syrup

smoked salmon and dill terrine, new potato salad, sweet mustard
dressing

king prawn and mango salad, sweet chilli dressing, micro herbs

heritage tomato and mozzarella tart, rocket, balsamic dressing

smooth chicken parfait, caramelised onion chutney, croute

duck spring roll, asian salad, sesame soy dressing

forest mushroom and tarragon arancini, apple and pimento salsa

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roast sirloin of beef, dauphinoise potatoes, star anise carrot,
merlot jus

tournedo salmon, crushed new potatoes, confit of leeks, pinot noir
sauce

wild mushroom gnocchi, griddled asparagus, aged parmesan,
basil cream

corn-fed chicken, potato and leek rosti, ratatouille, chablis and chive cream

braised shank of lamb, butter mash, creamed savoy, essence of rosemary

confit of black spot pork belly, bubble and squeak croquette, cider and sage jus

fillet of sea bass, prawn and fennel samosa, samphire, pernod curried cream

butternut, spinach and pepper wellington, herb mash, green beans, vegetable gravy

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white chocolate and raspberry cheesecake, brandy snap crisp, berry sauce

brioche summer pudding with clotted cream, raspberry sorbet

orchard apple crumble panna cotta, apple crumble spring roll

warm chocolate fudge brownie, vanilla pod ice cream, salted caramel sauce

madagascar vanilla pod crème brulee, macerated strawberries, homemade shortbread

lemon and lime posset, compote of berries, poppy seed biscuit

miniatures: - a trio of miniature desserts with ice cream