

Private Dinner Selector

Starters

Soup

Homemade pea and mint soup with crispy pancetta

Chicken kebab

Chicken and pepper kebab, stir fried vegetables, lemon grass, ginger, chilli and coriander dressing

Char grilled vegetables

Aubergines, courgettes, peppers and onion char grilled and dressed with balsamic vinegar, coriander and lemon with mozzarella pearls and red cherry tomatoes (v)

Cherry tomato tart

Roasted cherry tomatoes, feta cheese and basil bound in a rich egg custard and glazed with mature cheddar

Homemade spicy tomato and red onion chutney

Smoked trout quiche

Smoked trout and asparagus bound with cream and egg and glazed with gruyere cheese
Dill and cucumber salsa bound in crème fraiche

Smoked salmon

Smoked salmon, chive mascarpone, fennel and beef tomato salsa and micro basil

Main Course

Corn Fed chicken

Sundried tomato, basil and lemon stuffed supreme wrapped in parma ham served on a warm Nicoise style salad

Rump of lamb

Simply roasted rump, a tray bake of roasted vegetables with a rich rosemary and red currant jus

Pork belly

Roasted belly of pork, buttered mash potato, glazed carrot, mustard and crème fraiche sauce

Marinated Duck breast

Five spiced duck breast on stir fried vegetables with a spiced plum and star anise flavored sauce

Main Course (Vegetarian)

Vegetable Burrito

Roasted vegetables bound in a spicy tomato sauce glazed with cheddar. Baby gem and iceberg salad with carrot cherry tomatoes peppers and onion sour cream dressing

Mushroom filo tartlet

Garlic roasted mushroom, spinach and leeks bound with egg yolks and cream finished with a blue cheese crumble topping

Butternut squash curry

Butternut squash, spinach and chickpea curry, coconut rice, naan bread poppadum and accompaniments

Desserts

Lemon tart

Tangy lemon custard baked in a crisp sweet pastry case, fresh raspberries, coulis and vanilla cream

Chocolate and Cointreau pot

Individual rich chocolate and Cointreau pots with fresh vanilla cream, strawberry and Mikado chocolate stick

Chocolate crunchy pyramid

Chocolate mousse centre, hazelnut praline chocolate truffle on chocolate sponge dusted with cocoa

White Chocolate and raspberry Pannacotta

An Italian dessert of sweetened cream with raspberries and homemade fruit coulis

£35.00 per person including VAT and service

