

## *Starters, Soups and Sorbets*

A DELICIOUS RANGE OF DISHES TO COMPLIMENT OUR MAIN COURSE MENU

### **A COLLECTION OF COSMOPOLITAN STARTERS**

Warm Duck Salad Walnut and Orange Dressing

Home Cured Gravlox of Scotch Salmon Honey, Brandy and Grain Mustard Dressing

Prosciutto and Melon Mint, Balsamic Syrup

Thai Style Warm Chicken Salad Lime and Coriander Dressing

Chef's Smooth Chicken Liver Parfait Picked Leaves, Red Onion Chutney and Toasted Walnut Bread

Smoked Chicken Salad Pancetta Bacon, Garlic Croutons, Parmesan Shavings and Caesar Dressing

Warm Freshly Poached Salmon, Smoked Haddock and Prawns in a Light Pastry Case Chives, Cream and White Wine Sauce

### **A CLASSIC RANGE OF SOUPS**

Wild Mushroom Soup  
Truffle Oil

Carrot and Coriander Soup  
Herb Oil

Watercress and Spinach Soup  
White Wine, Crème Fraiche,  
Thyme

Roasted Red Pepper, Tomato  
and Orange Soup Torn Basil

Leek and Potato Soup  
Snipped Chives

Broccoli and Cauliflower Soup  
Toasted Almonds

### **A DELICIOUS CHOICE OF SORBETS**

Lemon, Orange, Blackcurrant, Raspberry, Mango, Sambuca

Passion Fruit, Champagne

## *Main Courses Menu*

OUR AWARD WINNING TEAM OF CHEFS OFFER AN INSPIRING AND DIVERSE MENU

Breast of Chicken Cherry Tomatoes, Asparagus, Rosemary and Red Wine Jus

Traditional Roast Bronze Turkey, Savoury Seasoning, Cranberries and a Roast Jus

Medallion of Pork Tenderloin wrapped in Bacon Apricot Chutney, Flamed Calvados

Crispy Roasted Duck Leg, Plums, Star Anise, Soy Marinade

Medallion of Prime Beef Fillet, Horseradish Mash, Sage and Brandy Cream Sauce  
(£2.50 per person supplement with the Silver and Gold Package.  
Inclusive in the Platinum Package)

Roast Rib Eye of Prime Beef, Glazed Shallots, Mushrooms, Beetroot Puree and a Red Wine Sauce  
(£2.50 per person supplement with the Silver and Gold Package.  
Inclusive in the Platinum Package)

Marinated English Lamb Rump, Red Onion Marmalade and Thyme Scented Jus  
(£2.50 per person supplement with the Silver and Gold Package.  
Inclusive in the Platinum Package)

Roast Leg of English Lamb, Crushed Coriander and a Rosemary Sauce  
(£2.50 per person supplement with the Silver and Gold Package.  
Inclusive in the Platinum Package)

All of our Main Courses include Fresh Market Vegetables and Two Potato Dishes.

Fresh Ground Coffee and Mints served with all Menus

## *Fish, Vegetarian and Desserts*

OUR DELICIOUS FISH, VEGETARIAN AND DESSERT MENUS OFFER SOMETHING FOR EVERYONE

### OUR FISH COURSES MENU

Fresh Cod Fillet, Butter Herb Crust and Pea Puree

Grilled Sea Bass, Grain Mustard Mash and White Wine Cream Sauce

Grilled Sea Bream Leek Mash and Rich Thermidor Sauce

Baked Herb Crusted Fresh Scotch Salmon and a Chablis White Wine Sauce

### OUR VEGETARIAN ALTERNATIVES

Tagliatelli with Asparagus and Tomato Basil Leaves, Parmesan White Wine Sauce

Keralan Vegetable Curry Poppadums, Rice, and Minty Yoghurt Vegetarian Chilli Sour Cream, Guacamole and Rice

Warm Mediterranean Vegetables Baby Spinach Buffalo Mozzarella and Basil Oil

Risotto Milanese, Honey Roasted Peppers, Pesto and Parmesan

Baked Aubergine Parmigiana and Goats Cheese

All of our Main Courses include Fresh Market Vegetables and Two Potato Dishes.

### OUR DESSERT MENU

Chocolate Tiramisu, Amaretti Biscuits

Summer Berries, Crushed Meringue, Vanilla Mascarpone

New York Vanilla Cheesecake

Baked Chocolate Pudding with Toasted Hazelnuts

Apple Tarte Tatin and Crème Fraiche

Lavender Crème Brulee

Sour Cranberry Bakewell and Double Cream

Blackberry and Apple Pie Crème Anglais

Cheese and Biscuits, Celery, Grapes and Chutney  
(£2.50 per person supplement with the Silver and Gold Package)