

Starters

Homemade Soup of the Day
Served with a freshly baked roll

Lemon Scented Crayfish Tail Tower
Bound in a light citrus mayonnaise and served on a bed of crispy leaves

Fan of Melon
Served with Fresh fruit sorbet and caramelised apple

Chicken Liver Pâté
Served with red onion marmalade and toasted olive crostini

Seafood Bisque

Baked Goats Cheese and Sun Blushed Tomato Tart
Served on dressed leaves with a balsamic reduction

Baked Field Mushroom
Topped with garlic butter and blue cheese on dressed wild rocket

Chicken and Herb Terrine
Wrapped in cured bacon with a spiced apple and mango chutney

Homemade Chicken Liver Pate
Onion Marmalade & Brown Toast

Seared Scallops
Cauliflower & Vanilla Puree, Bacon Lardons

Roasted Mediterranean Vegetable Salad
With Mozzarella, Pesto & Balsamic

Chicken & Leek Terrine
Date Puree, Toasted Brioche

Assiette of Fish

Smoked Salmon, Sautéed King Prawns & Whitebait, Citrus & Dill
Mayonnaise

Wild Mushroom & Tarragon Fricassee
Garlic Crostini & Truffle Dressing

Confit Duck Terrine
Pickled Cucumber & Crispy Spring Onions

Assiette of Fish
Gravlax of Salmon, Crab Claw Mousse & King Prawns, Accompanied by
Horseradish Cream & Beetroot

Goats Cheese & Cranberry Parcel,
Roast Cherry Tomatoes & Balsamic