3 COURSE DINNER PLATED MENUS
[ONE MENU TO CHOOSE FOR ENTIRE GROUP]

- 1 -

Teriyaki Tuna with Pickled Vegetables

Braised Gressingham Duck Leg, Red Cabbage and Roast Potatoes,
Brandy and Green Peppercorn Sauce

Caramelia Mousse with Caramel Spiced Pear

Freshly Brewed Coffee and Selection of Teas

- 2 -

Duck Rillette, Cranberry and Kumquat Chutney, Quince Dressing

Roasted Salmon Filet with French Beans, Edamame Beans,
Fregola Pasta and Sun Dried Tomato, Saffron Dressing

Warm Apple and Cinnamon Meringue Tart with
Blackberry Compote and Vanilla Sauce

Freshly Brewed Coffee and Selection of Teas
Scottish Smoked Salmon and Garden Salad

Roasted Corn Fed Chicken Breast, Spicy Parisienne Potato and Butternut Squash, French Beans, Chardonnay and Thyme Jus

Honey and Cinnamon Cheesecake with Strawberry Compote

Freshly Brewed Coffee and Selection of Teas

Medley of Beets with Black Cracked Pepper Goat Cheese, Walnut Oil

Pan Fried Rib Eye Steak, Roasted Cajun Potato, Baby Spinach, Portobello Mushroom and Slow Cooked Tomato, Malbec Sauce

Dark Chocolate and Hazelnut Tart with Butterscotch Sauce

Freshly Brewed Coffee and Selection of Teas
- 5 -

Smoked Chicken and Shiitake Mushrooms Press, Fig Relish

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Rump of Lamb Provencal, Flageolet and French Beans, Roasted Potato with Sun Blushed Cherry Tomato

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Mango and Lime Panna Cotta with Raspberry and Pistachio Biscotti

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Freshly Brewed Coffee and Selection of Teas


- 6 -

Maple Smoked Duck Breast and Duck Liver Parfait, Pickled Mushrooms, Artichoke and Rhubarb

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Hickory Smoked Lamb Neck Filet and Herbs Crusted Lamb Cutlet, Roasted Pont Neuf Potato and French Beans

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Trio of Chocolate Desserts:
Milk Chocolate and Toffee Mousse
Dark Chocolate and Raspberry Cake
White Chocolate and Praline Parfait

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Freshly Brewed Coffee and Selection of Teas
Lobster Tail with California Roll, Carrot, Orange and Ginger Puree, Fennel and Samphire, Lobster Oil

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Pan Fried Dukesmoor Beef Filet with Watercress Mash, Shimeji Mushroom, Pecorino and Leek Tortelloni

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Trio of Fruit Desserts:
Passion Fruit and Raspberry Delice
Apple and Blackberry Meringue Tart
Strawberry and Vanilla Parfait

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Freshly Brewed Coffee and Selection of Teas