

Canapés

Baguette with Parfait de Canard
& Confit d'Orange

Blinis with Mascarpone
& Avruga Caviar

Smoked Salmon with Salmon
Mousse & Lemon Zest on Brown
Bread

Avocado Mousse with Parmesan
Herb of Provence Olive on
Tomato Bread

Goats Cheese with Italian
Parsley & Sundried Tomato on
Feuillete

Stilton Mousse with Pecan Nut,
Fig Chutney & Roquette on Blinis

Chorizo and Red Pepper Pesto
Mousseline on Feuillete

Smoked Salmon Tartar with
Mascarpone on Brown Bread

Honeyed Fresh Salmon with
Avocado & Lemon on French
Bread

Fresh Asparagus on Petit-Pain
with Sundried Tomato & Black
Olive

French Goat Cheese with Chives
& Provençal Peppers on
Shortbread

Pick four £9.95 (ex VAT)

Starters

Galia Melon

with a wild berry compote

£5.95

Scottish Smoked Salmon

served with caper flowers, & parsley infused lemon oil

£7.95

Course Chicken Liver Pate

served with a orange and pomegranate chutney and melba toast

£5.95

Marinated Poached Salmon

served with tomato and nolly prat compote

£6.95

Honey Glazed Goat's Cheese Tart

served with caramelised red onions

£5.95

Smoked Chicken and Mango Terrine

with a roasted sesame seed dressing

£6.50

(Prices are ex VAT)



Soups

French Onion

Leek and Potato

Cream of Tomato

Pea and Mint

Minestrone

Red Lentil and Bacon

All soups £4.50 (ex VAT)

Beef and Lamb Dishes

Roast Sirloin of Beef

with Yorkshire pudding, horseradish sauce & a red wine sauce

£18.95

Braised Rump Steak

with sweet potato and spring onion mash and confit shallots

£16.95

Slow Roast Rib Eye

with dauphinoise potato and sauce poivrade

£19.50

Pot Roasted Leg of Lamb

roasted root vegetable and garlic mash

£16.95

3 Bone Rack Lamb

topped with mint and lemon crust

£25.00

Seared Rump of Lamb

with red rice and a Fennel and cumin sauce

£18.00

(Prices are ex VAT)

Fish and Poultry Dishes

Char Grilled Salmon Steak

served with soft herb, lemon and lime oil

£18.50

Lavender Crusted Cod

Served with crushed new potatoes and savoy cabbage

£19.50

Baked Sea Trout

Served with wilted spinach and a butter and almond sauce

£18.00

Sautéed Supreme of Chicken Forester

With rosti potato and buttered beans

£16.50

Grilled Breast of Chicken

Served on a sage and onion stuffing cake with a rich port sauce

£15.50

Pan-fried Breast of Duck

served with dauphinoise potatoes and caramelised plums

£19.50

(Prices are ex VAT)

Vegetarian Dishes

Stir Fried Oriental Vegetables

served with a sweet & sour sauce in a puff pastry case

Open Red Pepper and Spinach Lasagne

Roasted Vegetable Bruschetta

with a rocket salad

Tian of Goats Cheese and Mediterranean Vegetables

with a Green Pesto Sauce

Select a vegetarian dish as an alternative to your main course choice

(Prices are ex VAT)

Desserts

Summer Pudding with Mascarpone

Pear and Thyme Butter Puff Tart Tatin

Profiteroles with Chocolate Sauce

Triple Chocolate Bake Cheese Cake

Lemon Meringue Pie

Rum and Raisin Scented Pyramid

Baked Brioche Bread and Butter Pudding
(served warm)

Individual Apple and Cinnamon Pie
(served warm)

£6.95 (ex VAT)