

STARTERS

1	Shellfish Cocktail - Lobster, Atlantic Prawns and Crab	£13.75
2	Baked Wild Mushroom, Leek and Pecorino Tart	£9.50
3	Foie Gras and Ham Hock Terrine with Port Jelly and Toasted Brioche	£10.75
4	Assiette of Salmon - Salmon Tartare, Treacle-cured Salmon, Smoked Salmon en Papillote with Shaved Fennel Salad	£12.75
5	Mixed Beetroot and Peppered Fig Salad with Crumbled Goat's Cheese	£8.50
6	Thai Fishcakes with a Mango, Chilli and Fragrant Herb Salad	£9.25
7	Lobster with Crushed Potato Salad, Crispy Bacon and Tarragon Dressing	£14.50
8	Antipasti - Cured Meats, Buffalo Mozzarella, Sweet and Sour Aubergine, Seared Yellow-fin Tuna with Sicilian Tomato Salsa	£11.75
9	Tian of Crab and Avocado with Citrus Dressing	£14.75
10	Duck '3 Ways' - Pressed Foie Gras, Smoked Duck Breast, Potted Duck with Truffled Salad and Toasted Brioche	£14.50
11	Salmon Gravlax with Pickled Cucumber and a Swedish Mustard Dill Sauce	£8.50
12	Italian Rock Melon with Prosciutto Sardo and Ciabatta	£9.50

SOUP

1	Thai-spiced Pumpkin and Ginger Soup	£5.75
2	Haddock and Dill Chowder	£5.75
3	Roasted Pepper and Aubergine Soup with Avocado Tempura	£5.75
4	Wild Mushroom Consommé	£5.75
5	Sicilian Plum Tomato Soup with Pesto and Focaccia Croutons	£5.75
6	Mediterranean Fish Soup with Gruyère Croute	£6.75

SEASONAL CHILLED SOUPS

1	Melon and Elderflower	£5.75
2	Gazpacho Andalucian	£5.75
3	Watercress Soup with Crème Fraiche and Potted Salmon Toasts	£5.75

SORBET

1	Mandarin and Grand Marnier	£3.00
2	Pimm's and Strawberry with Candied Cucumber	£3.00
3	Passion Fruit and Lime	£3.00
4	Apple and Scrumpy	£3.00
5	Pink Grapefruit and Champagne	£3.50
6	Pina Colada	£3.50

VEGETARIAN STARTERS

1	Baked Broccoli, Walnut and Taleggio Tart
2	Antipasto Plate - Sweet and Sour Courgettes, Sicilian Fennel and Tomato Salad, Buffalo Mozzarella, Grilled Focaccia and Tapenade
3	Asparagus, Rocket and Shaved Parmesan Salad with Balsamic Dressing
4	Tian of Mediterranean Vegetables with Roasted Tomatoes and Seasonal Leaves
5	Oriental Hors d'Oeuvres - Pickled Aubergine, Bang Bang Vegetables, Thai Soft Roll, Vegetable Tempura and Deep-fried Seaweed

VEGETARIAN MAIN COURSES

1	Slow-baked Butternut Squash with Spiced Lentils and Wilted Treviso
2	Seasonal Risotto <i>The Chef will advise on seasonal variations</i>
3	Mediterranean Stuffed Vegetables with Rosemary Roasted Potatoes
4	Tomato, Basil and Mascarpone Ravioli with Roasted Artichokes and Seasonal Leaves
5	Asian-spiced Cutlet with Imam Biyaldi, Carrot, Coriander and Cumin Salad
6	Rottolo with Spinach, Mushroom, Tomato and Pine Nuts

FISH MAIN COURSES

1	Fillet of Sea Bass with Saffron Mash, Roasted Artichokes and Plum Tomato Relish	£24.75
2	Wild Halibut with Crab Crushed Charlotte Potatoes, Spinach and a Shellfish Sauce	£27.50
3	Escalope of Glenarm Salmon with Olive Mash, Stir-fried Salsify, Spring Onions and a Japanese Dressing	£19.50
4	Fillet of Sea Bream with Roasted Fennel Provençale	£19.50

MEAT MAIN COURSES

1	Herb-roasted Best End of Lamb with Smoked Garlic Mash, Roasted Butternut Squash and Green Beans	£27.50
2	Supreme of Chicken with Chorizo, Roasted Peppers, Sautéed New Potatoes and Romesco Dressing	£19.75
3	Cannon of Lamb with Provençale Vegetable Tart, Dauphinoise Potatoes and Rosemary Jus	£28.50
4	Roast Free-range Chicken, with Sage and Onion Stuffing, Château Potatoes, Seasonal Vegetables and Bread Sauce	£21.00
5	Fillet Steak with Wild Mushroom Feuilleté, Pommes Fondant and Sauce Bordelaise	£31.00
6	Roast Gressingham Duck with Oriental Crushed Sweet Potatoes and Shiitake Jus	£25.00
7	Loin of Venison with Bashed Neeps and Buttered Greens	£24.75
8	Fillet of Beef with Sautéed Foie Gras, Dauphinoise Potatoes and a Madeira Jus	£32.00

All Prices are inclusive of Value Added Tax at 15%

DESSERTS

- 1 Warm Treacle Pudding
with Honeycomb Ice Cream £7.00
- 2 Trio of Chocolate -
Dark Chocolate Truffle, Milk Chocolate Parfait
and Baked White Chocolate Tart £7.50
- 3 Champagne and Raspberry Jelly
with Raspberry Sorbet £7.50
- 4 Pavlova with Seasonal Berries £7.25
- 5 Lemon Assiette -
Lemon Tart, Lemon Curd Ice Cream
and Lemon Posset £7.50
- 6 Passion Fruit Mille-feuille
with Kumquat Sauce £7.50
- 7 Buttermilk Pannacotta
with Caramelised Braeburn Apples
and Scrumpy Ice Cream £7.25
- 8 Hot Vanilla Bean Cheesecake
with an Orange Marmalade £7.25
- 9 Cappuccino Brûlée
with Chocolate Chip Shortbread £7.25
- 10 Wentworth Sticky Toffee Pudding
with Vanilla Bean Ice Cream £7.00

CHEESE

- 1 British and Continental Cheese
with Celery and Grapes £8.50
 - 2 Farmhouse Goat's Cheese with Fig Chutney,
Oat Cakes and Crackers £8.50
- The above Cheeses are available as Cheese Boards
at £50 for a table of eight covers or more*
- 3 Keen's Cheddar and Oxford Blue
with Piccalilli £7.50
 - 4 Brie de Meaux with Ficelle and Mesclun Salad £7.50
 - 5 Gorgonzola and Pecorino Sardo with Carte
de Musica and Pickled Plum Tomatoes £7.50

HOT BEVERAGES

- Tea or Coffee £2.00
- Tea or Coffee and Confection £2.75
- Coffee and Iced Pralines £3.25
50 guests minimum

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PRIVATE FUNCTION ROOMS
**BANQUETING
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