



FOUR COURSES

Amuse Bouche of Pea and Mint Veloute

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Duck Liver Parfait with Nectarine and Champagne Chutney and Poilane
Sourdough Croutes

or

Spiced Salmon Tartare with Horseradish Tempura Oysters on Beetroot
Carpaccio

or

Gruyere and Truffle Twice Baked Souffles with Celery and Curly Endive Salad

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Organic Roast Chicken Breast with Black Pudding and Apple Mousseline and
Kohl Rabi Fondant

or

Pan-Fried Sea Bass on Fennel, Carrot and Orange Fricassee with Seared
Scallops and a Sauterne Foam

or

Fillet of Scotch Beef with Char Grilled Asparagus and Parmesan Shavings on
Jerusalem Artichoke Puree

or

Roast Squash Risotto with Dolcelatte Beignets

-

Mini Ginger Bread and Butter pudding with Nutmeg Ice-Cream and Crunchy
Rhubarb Compote

or

Coconut Crème Brulees with Tropical Lime Salsa

or

Dark Chocolate Tart with Salted Caramel topping and Poached Mandarins

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Petit Fours Tea and Coffee





FIVE COURSES

Seasonal Amuse Bouche i.e. Pan-fired Langoustine Tail on Butter Crush with a Tomato and Basil Crisp

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Smoked Chicken and Wild Mushroom Ravioli with Shallot Foam

or

Fole Gras, Pigeon and Russet Apple Terrine Wrapped in Pancetta on Finely Sliced Celariac Salad

or

Duck Liver Parfait with Nectarine and Champagne Chutney and Poilane Sour Dough Croutes

or

Spiced Salmon Tartare with Horseradish Tempura Oysters on Beetroot Carpaccio

or

Gruyere and Truffle Twice Baked Souffle with Celery and Curly Endive Salad

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Roast Turbot on Squid, Mussel and Saffron Broth topped with Crisp Chorizo Slices

or

Organic Roast Chicken Breast with Black Pudding and Apple Mousseline and Kohl Rabi Fondant

or

Pan-Fried Sea Bass on Fennel, Carrot and Orange Fricassee with Seared Scallops and a Sauterne Foam

or

Fillet of Scotch Beef with Char Grilled Asparagus and Parmesan Shavings on Jerusalem Artichoke Puree

or

Lemon Baked Salmon with Oysters Poached in Terragon Beurrue Blanc with New Potato Champ

or

Roast Squash Risotto with Dolcelatte Beignets

-

Brie de Meaux with wild Mushroom Cream Cheese Filling

or

Ewes Milk Cheese and Black Cherry Conserve on Walnuts Croutes

or

Gorgonzola, Pear and Endive Tian





FIVE COURSES

Mini Ginger Bread and Butter pudding with Nutmeg Ice-Cream and Crunchy
Rhubarb Compote

or

Coconut Crème Brulees with Tropical, Lime Salsa

or

Dark Chocolate Tart with Salted Caramel topping and Poached Mandarins

or

Bay Scented Pannocottas with Rose Petal Jam and Pinenut Biscotti

or

Vin Santo Jellies with Zabaglione and Cantucci Biscuits

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Petit Fours and Tea and Coffee





SIX COURSES

Seasonal Amuse Bouche i.e. Pan-fired Langoustine Tail on Butter Crush with a Tomato and Basil Crisp

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Smoked Chicken and Wild Mushroom Ravioli with Shallot Foam

or

Fole Gras, Pigeon and Russet Apple Terrine Wrapped in Pancetta on Finely Sliced Celariac Salad

or

Duck Liver Parfait with Nectarine and Champagne Chutney and Poilane Sour Dough Croutes

or

Spiced Salmon Tartare with Horseradish Tempura Oysters on Beetroot Carpaccio

or

Gruyere and Truffle Twice Baked Souffle with Celery and Curly Endive Salad

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Scallop, Asparagus and Atrichoke's with Caviar Beurre Blanc

or

Lobster, Mango and Pousse Salad with Chilli and Coriander Mayonnaise

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Butter Nut Squash Soup with Chillie Crème Fraiche and Coriander

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Roast Turbot on Squid, Mussel and Saffron Broth topped with Crisp Chorizo Slices

or

Organic Roast Chicken Breast with Black Pudding and Apple Mousseline and Kohl Rabi Fondant

or

Pan-Fried Sea Bass on Fennel, Carrot and Orange Fricassee with Seared Scallops and a Sauterne Foam

or

Fillet of Scotch Beef with Char Grilled Asparagus and Parmesan Shavings on Jerusalem Artichoke Puree

or

Lemon Baked Salmon with Oysters Poached in Terragon Beurrué Blanc with New Potato Champ

or

Roast Squash Risotto with Dolcelatte Beignets





SIX COURSES

Brie de Meaux with wild Mushroom Cream Cheese Filling

or

Ewes Milk Cheese and Black Cherry Conserve on Walnuts Croutes

or

Gorgonzola, Pear and Endive Tian

-

Mini Ginger Bread and Butter pudding with Nutmeg Ice-Cream and Crunchy
Rhubarb Compote

or

Coconut Crème Brulees with Tropical, Lime Salsa

or

Dark Chocolate Tart with Salted Caramel topping and Poached Mandarins

or

Bay Scented Pannocottas with Rose Petal Jam and Pinenut Biscotti

or

Vin Santo Jellies with Zabaglione and Cantucci Biscuits

-

Petit Fours and Tea and Coffee

