

## Welcome drink on arrival

# For the table:

 $\label{eq:minimum} \begin{tabular}{ll} Mini caramelized shallot $\mathcal{E}$ garlic loaf, sun dried tormato $\mathcal{E}$ rosemary focaccia. \\ Served with Ampers&nd herb butter $\mathcal{E}$ whipped feta \\ \end{tabular}$ 

#### **Starters**

Prawn Cocktail - butter poached prawns, tomato  ${\mathcal E}$  horseradish tart, tomato  ${\mathcal E}$  chilli jam, gem lettuce hearts

French Onion Soup - beef consommé, caramelized onion, gruyere croute
Twice Baked Cheese Soufflé- twice baked smoked cheddar cheese soufflé, candied walnuts, apple puree,
fresh apple, red grapes

# **Mains**

Chicken Kiev - crispy chicken ballotine, stuffed with garlic butter , herbs  $\mathcal E$  spinach. Boulangerie potatoes  $\mathcal E$  garlic green beans

Mushroom Stroganoff - mushroom tortellini, stroganoff sauce, sautéed wild mushrooms Cod in Parsley Sauce - pan fried cod fillet, Dutchess potatoes , buttered leeks  $\mathcal E$  sprouts, white wine  $\mathcal E$  parsley sauce,

## Desserts

Baked Alaska - lemon swiss roll, passionfruit ice-cream, toasted vanilla meringue, passionfruit compote  $\mathcal E$  passionfruit pearls

Black Forest Gateaux - chocolate Jaconde sponge, dark chocolate mousse, cherry jam, chocolate glaze & cherry ice-cream

Upside Down Pineapple Cake - pineapple cake, caramelized pink peppercorn pineapple, coconut  $\mathcal{E}$  lime sorbet, toasted coconut  $\mathcal{E}$  pineapple crisps.



£60.00 per person

KITCHEN