

Sample Plated Dinner Menu

Dinner Entrees include your choice of one starter selection and one dessert selection

Starters

Rosette of honeydew melon draped with an air-dried ham over dressed leaves and red onion chutney.

Chicken liver Provençal. A smooth and rich pate flavoured with fresh herbs and blended with cream and topped with seasoned butter.

Chilled smoked salmon and prawn roulade with a soft centre of cream cheese and fragrant herbs, presented with wholemeal bread.

Wafers of aromatic duckling carved over a pineapple and red chilli salsa.

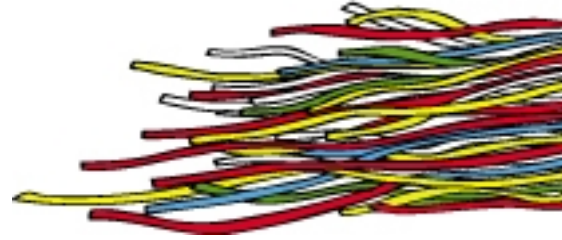
Game au Porto. Duck liver and seasonal game parfait finished with a port and lemon glaze.

Smoked fish platter with honey, mustard and dill dressing.

Tomato, Red Leicester and grilled vegetable tart served warm over a rocket and red chard salad.

Kiln roasted and smoked salmon terrine filled with a soft centre of smoked salmon mousse, kiln roasted salmon, red peppers and caper berries.

Duck a l'orange. A delicious duck parfait finished with a fine orange glaze.



Main Course

Pan flashed chicken supreme presented with a port wine sauce.

Braised rump of prime beef served classically with red wine gravy

Griddled pork loin steak flavoured with brambly apples and whole grain mustard.

6oz fillet of beef served with a pancetta crisp & blue cheese sauce (a supplement will apply for this course)

Corn fed chicken supreme presented with tarragon café au lait

Pork tender loin filled with smoked bacon and Gruyere cheese finished with a Dijon and chive butter sauce.

Honey glazed duckling presented topped with morello cherries (a supplement will apply for this course)

Vegetarian Main Course

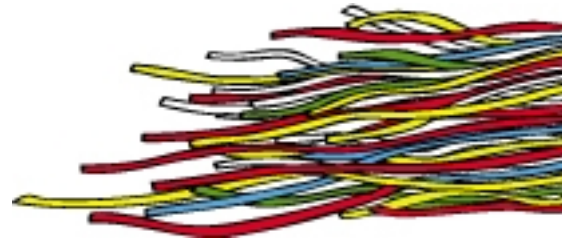
Tart Breton . French style open tomato tart with goats cheese, asparagus and caramelised borettane onions flavoured with an herb cream sauce.

Wild Mushroom Tart. Herb tart filled with wild mushrooms and topped with potatoes, baby leaf spinach and green peppercorns.

A Duo of Peppers. Sweet roasted peppers filled with a herb risotto and topped with a ratatouille vegetable flavoured with wild basil.

*All the dishes above will be accompanied with a roasted vegetable tartlet or fresh market vegetables.

All main courses are served with seasonal vegetables and potatoes



Dessert

Strawberry Shortbread Meringue - a crispy meringue base topped with cream, strawberries, shortbread and white chocolate shavings

Gooseberry Toffee Crunch - pungent gooseberries, sweet white chocolate and crisp crunchy topping drizzled with toffee

Baileys Cheese Cake - on a classic crumb base, centred with rich baileys topped with a liqueur truffle

Honey and Pecan Nut Pavlova - layers of crispy meringue filled with a honey and pecan nut cream

Wild Berry Pudding - a combination of six fruits steeped in syrup and fruit puree traditionally layered

Trio of Chocolate Truffle - rich dark chocolate truffle, with smooth white and milk chocolate dusted with coco and finished with a chocolate plaque

Strawberry and Cointreau Charlotte - a delightful mousse of strawberries and cream set on a light vanilla sponge and glazed with Cointreau

Citrus Fruit Bovoraise - tangy fresh citrus fruit mousse presented with sharp raspberries and mint

Dark Chocolate Fondant - a rich chocolate soufflé served with fresh cream and wild fruit compote

Traditional Lemon Tart - presented with a sharp fruit sauce and glazed with crunchy toffee