

3-Course Dinner Menu

Starter

Mini roasted Hake tomato couli basil capers olives

OR

Mini hot scotch eggs black pudding with crispy bacon herb anglaise

OR

Heritage beets with goats cheese puree and crispy olive bread (v)

Main Course

Seared Seabass fillets with Fennel garlic smoked scallop

OR

Chicken bordelaise barrel roast potatoes baby onions and buttered edamame beans

OR

Risotto of butternut and sage with parmesan (v)

Dessert

Salted caramel cheese cake with hazelnut praline fudge honeycomb

OR

'Frozen berry's' with white chocolate ganache (warm)

OR

Lemon tart crème fraîche bitter lemon curd