



CLASSIC MENU

£37.50 PER PERSON PLUS VAT

STARTER

BUTTERNUT SQUASH AND GINGER SOUP
Topped with Pickled Ginger and Artisan Bread

FRESH ORGANIC SALMON GRAVLAX
Marinated with Beetroot, Lemon & Lime Juice and June berry
Seasonal Leaves with dill & Cream Fresh Dressing

PARMA HAM, WILD ROCKET, AND PECORINO CHEESE SALAD
Served with Italian Dressing

BALSAMIC TRUFFLE MUSHROOMS OIL CROSTINI
With Wild Rocket

MAINS

PORK MEDALLIONS, CELERIAC PUREE
Braised Endive, Roast Apples, Mustard & Thyme Ju

CORN FED CHICKEN AU CHAMPAGNE
Chicken Breast with Champagne, Shallots, Tarragon and Creamy Sauce
Served on a Bed of Glazed Vegetables & Paris Potato

HERB CRUSTED FILET OF COD
Mediterranean Vegetables and Sun-Dried Tomato Dressing

BAKED VEGETABLES WELLINGTON
Balsamic Dressing and Italian Salad

DESSERT

RASPBERRY & WHITE CHOCOLATE CHEESECAKE
With Raspberry Sauce

LEMON MERINGUE PIE
With Fresh Raspberries and white chocolate Sauce



LUXE EXPERIENCE MENU

£50.00 PER PERSON PLUS VAT

STARTER

ROASTED PEPPER SOUP

Served with Minted Pesto & Crusty bread

KENT ASPARAGUS AND PARMA HAM

Roasted Asparagus Wrapped with Parma Ham on a bed of Rocket and Italian Dressing

PAN FRIED SCALLOPS

Pancetta, Spinach, Lemon & Dijon Dressing

GOAT'S CHEESE AND CARAMELIZED ONION SALAD

MAINS

CORN FED CHICKEN SUPREME

Stuffed with Baked Ricotta Cheese & Spinach
Served on a Bed of Glazed Vegetables & Paris Potato

FILLET OF SCOTTISH SALMON

French Beans, Mascarpone Mash Potato Chives sauce

BRAISED LAMB SHANKS

Slow Braised Lamb Shank Cooked in rich red wine jus
Served with Creamy Mash potatoes and Green Beans

ROASTED PUMPKIN AND SAGE RISOTTO (V)

Served with Parmesan Shavings

DESSERT

TIRAMISU

LEMON MERINGUE ROULADE

HONEYCOMB AND CHOCOLATE CHEESECAKE