



Canapés

Jacqueline Meldrum's
Balsamic tomato and pesto canapés

Starter

Antonio Carluccio's
Minestrone di verdure

Intermediate

Pierre Koffmann's
Pan-fried sea bass with broccoli purée and citrus sauce

Main

Simon Hulstone's
Curried chicken Kiev with squash sag aloo

Dessert

Marcus Wareing's
Lemon, meringue, iced tea

Petit Four

Graham Hornigold's
Crunchie macarons

Served with Coffee

£14.95

(GF) - Gluten Free
(V) - Vegetarian
(N) - Contains Nuts

Allergen aware?

Before you order your food and drinks please speak to our staff if you would like information about specific allergens

Pre-dinner drinks are available at 6.45pm. Dinner is served at 7pm (Wednesday)



Canapé

Pork, Ginger & Spring Onion Wantons
Soy & Chilli Dipping Sauce

Starter

Grilled King Prawns
Sriracha Glaze, Green Mango Slaw

Fish Course

Sea Bream
Galangal Broth, greens

Mains

Pan Fried Duck Breast
Roasted Plum, Stem Broccoli, Coconut Rice

Desserts

Set Coconut and Lemongrass Milk
Pineapple, ginger crumb (v)

Petit Four

Ginger Fudge

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Amuse Bouche

Wild Mushroom Velouté
Crème fraiche, tarragon oil

Starter

Coronation Chicken Salad
Almonds, coriander and naan crisps

Intermediate

Steamed Cod Loin
Bouillabaisse sauce

Main Course

Chorizo Pork Loin
Rocket, green beans, potatoes

Dessert

'Le Fraisier'
Strawberry Gateau with fruit coulis

Coffee and Petit Four

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Canapés on Arrival

Starter

Pea Velouté
goats curd and mint oil

Fish Course

Grilled Mackerel Fillets (GF)
salsa Verde

Main Course

Fillet of Pork Wellington
apple and caramelised shallot duxelle, dauphinoise potatoes and French beans

Dessert

Raspberry Crème Brulée
Viennese shortbread

Coffee and Petit Four

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Canapés on Arrival

Starter

Beef Consommé (GF)
wild mushrooms, shredded herb pancake

Fish Course

Loin of Cod (GF)
wrapped in pancetta, leek and sage butter sauce

Main Course

Pan Roasted Lamb Rump
purée of cannellini beans, roasted root vegetables

Dessert

Chocolate and Almond Mousse Cake (GF) (N)
candied oranges, soft whipped cream

Coffee and Petit Four

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Canapés on Arrival

Starter

Moroccan Spiced Butternut and Chickpea Soup (V)
toasted khoubz

Fish Course

Grilled Fillet of Sea Bass (GF)
Courgette, fennel and mint slaw

Main Course

Pan Roasted Suprême of Chicken (GF)
steamed broccoli, potato and celeriac purée

Dessert

Lemon Tart
soft cream and raspberry compote

Coffee and Petit Four

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