

Sharing platter of Artisan breads
Accompanied with assorted dipping oils

Starters

Potato

Potato and local watercress soup with croque-monsieur fingers

Crab

Tian of crab, Andalusian gazpacho, guacamole chantilly

Egg and soldiers

Iberico ham with asparagus textures, crispy fried duck egg with a pink grapefruit hollandaise

Vegetables

Crisp Thai fragrant vegetable salad, plum tomato carpaccio and candied chilli cashews

Mains

Lamb

New season rump of lamb, Toulouse sausage and bean cassoulet,
tender stem broccoli

Steak, pie and pint

British contre-filet of beef, beef wellington pie, English asparagus and wild mushroom salad
mini pint of gravy with horseradish froth

Cod

Pan fried cod, warm niçoise salad, saffron poached potato, sweet pepper and vine tomato coulis,
black olive tapenade crouton

Sweetcorn

Sweetcorn and spring onion risotto cake, Anya potato, sun blush tomato, asparagus and beetroot salad
bound in horseradish mayonnaise

Desserts

Signature tasting plate of desserts

Raspberry and elderflower crème brûlée, lemon and lime posset
and chocolate brownie

Chocolate

Raspberries and cream parfait with raspberry sorbet

Pineapple

Pineapple tart tatin with coconut ice cream

Cheese

A tasting plate of cheese, water biscuits, chutney

Prepared by Head Chef Allen Townsend