

Dinner Party Menu 2010

£45 per person - 8 or more persons

(Please note that some items may change without notice)

STARTERS

Quail and Black Pudding

Madeira cream, sherry jelly, baby spinach, red amaranth cress

Smoked John Ross Jnr Salmon

Fennel, radish, curly endive, liliput capers, shallot, buckwheat pancake

Roasted Butternut Squash Soup

Pumpkin seed, Lincolnshire poacher cheddar cheese biscuit (V)

Risotto

Roasted shallot, thyme, garlic, crème fraiche, coriander cress, parmesan (V)

MAINS

Loch Duart Salmon

Red wine braised salsify, chestnuts, Jerusalem artichokes, butter sauce, potato puree (N)

Pumpkin Tart

Wild mushrooms, sage, spinach, goat's curd, ruby chard (V)

Confit Sea Bass

Paris mushrooms, shrimps, leek, tarragon, pernod cream sauce

Braised Lamb Belly

Buttered savoy cabbage, roasted celeriac, mash potato, parsley, Madeira jus

SIDE ORDERS

A variety of side orders are available on the night; all at £3.50 each

DESSERTS

Clementine Cheesecake

Orange sorbet, almond tuille (N)

Pavè of Chocolate

Honeycomb ice cream, blood orange

Sea Salt Caramel Parfait

Cinnamon donuts, marsala raisins, sesame crunch (N)

Mango Mousse

White chocolate ice cream, crumble topping

(V) denotes vegetarian dishes (N) denotes dishes containing nuts

All prices include VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering... our team receive 100%
