

## *Formal Sit-Down Menu*

Please choose either a starter or fish course and select one item from each course:

### *Starters*

Butternut Squash, Coconut & Chilli Soup  
Crayfish Cocktail with Pea Shoots  
Smoked Salmon with Sourdough & Dill Dressing  
Duck Terrine with Rhubarb Relish  
Italian Antipasti Plate  
Vine Tomato Tart with Basil Oil

### *Fish Course*

Ravioli of Salmon with Buttered Spinach and Chive and Tomato Beurre Blanc  
Beetroot Cured Cod with Celeriac Remoulade

### *Sorbets (Additional £1.00 per person)*

Cider & Thyme  
Limoncello & Mint  
Beetroot  
Avocado  
Basil & Lime

### *Main Course*

Chargrilled Salmon with Crushed New Potato & Salsa Verde  
Pan Fried Red Mullet with Curried Mussel Broth  
Corn Fed Chicken Saltimbocca with Creamed Flageolet Beans  
Rump of Lamb with its own Tagine, Spiced Tomato and Israeli Cous Cous  
Fillet of Beef, Braised Gem Lettuce, Glazed Cherry Tomatoes, Garlic Pommes Purée and Balsamic Jus (additional cost of £2.50)  
Open Ravioli of Wild Mushroom & Goats Cheese

## *Desserts*

Toffee Pudding with Poached Apple and Butterscotch Sauce

Rhubarb and Egg Custard Tart with Rhubarb Sorbet and Vanilla Syrup

Pineapple & Chilli Compote with Crème Fraiche

Tart with Raspberries

Bitter Chocolate Mousse, Coffee Granita and Ginger Cream

Selection of Cheese with Organic Dried Apricots

## *Cheese course (Additional £5.50 per person)*

A selection of 4 English and French cheeses accompanied with biscuits, breads, grapes and chutneys

Tea coffee and petit four selection

**Cost per head £38.50**