

CLASSIC



APPETISER

Chicory leaf with caramelised beetroot and goats cheese finished with pine nuts and chive mayonnaise

STARTER

Classic calamari with a pepper and paprika coating served with saffron aioli finished with a micro herb salad and lemon wedge

Beef carpaccio with herb crust served with pea shoot salad, parmesan shavings and finished with truffle oil

Portobello mushroom stuffed with a mushroom duxelles finished with a herb garlic vegan cream cheese and rocket salad

REFRESHMENT

Homemade lemon sorbet and zest

MAIN

Pan fried chicken breast served with potato pomme puree blanched spinach and crispy parsnip strips finished with a light blackberry infused chicken jus

Sautéed king prawn, chorizo and cherry tomatoes in lemon butter sauce finished with rocket salad and parmesan shavings

Courgette and smoked tofu croquettes served with a vegan basil pesto finished with micro basil

DESSERT

Classic chocolate brownie served with chocolate sauce and vanilla ice-cream

Orange and pistachio sponge served with cream anglaise finished with rose petals and crushed pistachio

Classic flambé bananas in a rum sauce finished with crushed shortbread