

Fine Dining

Our internationally trained team of chefs are standing by to prepare our signature dishes for your special event. Alternatively contact us for a fully bespoke menu.

2 courses – £19.95 / 3 courses – £22.95

STARTER

Please choose one starter & vegetarian option

Poached Salmon Terrine with Caper Dressing

Beetroot Cured Salmon with Soured Cream & Caviar

Smoked Mackerel Pâté with Salsa Verde

Cured Black Forest Ham with Grilled Chicory

- ✓ Red Pepper & Basil Mousse with Tapenade
- ✓ Sesame Dipped Falafel with Tahini Dressing
- ✓ Pumpkin & Sage Panna Cotta with Rocket Pesto
- ✓ Stilton & Red Onion Tart with Roasted Cherry Tomatoes

MAIN COURSE

Please choose one main course & vegetarian option

Braised Lamb Shank with Curly Kale & Fondant Potatoes

Suffolk Chicken Breast, Basil Mash, Fine Beans & Tarragon Sauce

Slow Roasted Brisket of Aberdeen Angus, Gratin Dauphinoise & Braised Fennel

Seared Fillet of Salmon with Peas, Saffron Rice & Dill Velouté

Grilled Fillet of Atlantic Cod with Ratatouille & Potato Rosti

- ✓ Grilled Gruyere & Polenta Cake with Roasted Vegetables and Sweet Balsamic
- ✓ Wild Mushroom Lasagne with Oven Roasted Tomatoes and Pecorino Sauce
- ✓ Broad Bean Risotto with Spinach and Chargrilled Courgette



DESSERT

Please choose one dessert

Chocolate Truffle Mousse

Lemon Tart with Fruit Bouquet

Baked Baileys Cheesecake

Bourbon Vanilla Crème Brûlée

Profiteroles with Raspberry Mousse and White Chocolate Sauce

Banana & Caramel Mousse with Blueberries

Kent Apple Tart with Crème Anglaise

Cassis & White Chocolate Mousse

CHEESE COURSE add £2.95 per person

A selection of British cheeses with celery, walnuts and red onion chutney