



## MENUONE

Half of Melon filled with Seasonal Fruits and Berries,  
Blackcurrant Liqueur Syrup served on Tropical Leaf (V)

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Seared Corn Fed Breast of Chicken, Mediterranean Vegetables  
Fondant Potato, Tomato and Basil Scent (RS)

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Eton Mess topped with Chocolate and Nuts

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Coffee & Mints



## MENUTWO

Grilled Goats Cheese on Pesto Croûte, placed on Leaf,  
topped with Sweet & Sour Peppers, Toasted Pine Nut Dressing

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Slow Braised Shank of Lamb, placed on Bubble and Squeak  
Seasonal Carrots, with a Mint and Rosemary Scented Gravy

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White Chocolate and Raspberry Crème Brulee, Shortbread Biscuit  
on Banana Leaf with Charred Pineapple

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Coffee & Mints

Additional Seasonal Menu's are available on request



## MENU THREE

Classic Ceasar Salad with Cos Leaves, Anchovies, Bacon, Charred Chicken and  
Parmesan Dressing

(Vegetarian Option available)

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Breast of Magret Duck, placed on Diced Roasted Potatoes, wrapped Seasonal  
Vegetables

Classic Orange & Cointreau Sauce

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Black Forest Mousse, with Kirsch infused Cherries

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Fresh Ground Coffee, Mints and Fudge



## MENUFOUR

Tomato and Shallot Tart Tatin topped with Red Chard and Rocket,  
Honeyed Crème Fraîche, Balsamic Oil (V) (RS)

Or

Tomato Pastry Tart filled with Charred Mediterranean Vegetables, placed on Herb  
Leaf

Parmesan Shavings

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Shot of Chefs 'Potage du Jour' (V) (RS)

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Herb Crusted Rack of Lamb,  
Basket of Parisien Potatoes, Asparagus and Corn wrapped in Serrano Ham  
Redcurrant Gravy, (Salt Marsh Rump available) (RS)

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Trio of Chocolate Torte, Fruit Pond

or

Coconut and Lemongrass Mousse, Basil Scent, Truille Biscuit

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Fresh Ground Coffee, Chocolates, Mints and Petit Fours