

Dinner.



Entrées.

Grilled Sirloin* Steak

Hand cut chips, green beans, cauliflower mimosa, maître d'hôtel butter and a Port wine sauce 🍷

Mushroom Filled Chicken Breast

Pea meal bacon, potato purée, carrots, broccoli rabe, porcini Madeira jus

Herb Roasted Pyrenees Lamb* Leg

Boulangère potatoes, crushed minted peas and mustard jus

Roast Cod with Crayfish Butter

Soft poached egg*, broccoli purée, vegetables and freekeh

Spinach and Ricotta Cannelloni

Tomato sauce 🍷

Pumpkin and Courgette Noodles

Coconut, chopped Brazil nuts and garden herb cream emulsion 🍷 🍷 🌿

Desserts.

Dark Chocolate Fondant

Chocolate ice cream

Coconut, Key Lime and Passion Fruit Tart 🍷

Choice of Ice Creams:

Rum and raisin, coffee ice-creams with orange sorbet and peach sauce

Honey Roasted Pear

Olive oil cake and chantilly cream

Carrot Cake

Orange jam and candied walnuts 🍷 🍷 🌿

Selection of Cheese and Biscuits:

Smoked Cheddar, Camembert, Gorgonzola

Coffee and Petit Fours.

Coffee Creams

Chocolate Truffles

