

Gala Dinner.



Entrées.

Grilled Quebec Beef* Fillet

Peppercorn sauce, parmentier potatoes and buttered asparagus

Saddle of Venison*

Salsify, roast potatoes, creamed savoy cabbage, earl grey raisins and venison sauce 🍷

Grilled Butterfly Garlic King Prawns

Asparagus, lemon spinach, and parmesan tomato pilaf

Grilled Alaskan Halibut Fillet

Pumpkin tortelli, truffle creamed leeks and sauce café au lait

Pithivier of Spiced Cauliflower

Wilted spinach, coconut curry cream and parsnip purée ✓

Grilled Black Pepper Haloumi

Thai sticky rice and roasted sweet peppers 🍷 ✓ 🌿

Desserts.

Baked Alaska

Morello Cherries

Chocolate Brownie

Orange curd and clotted cream

Choice of Ice Creams:

Coffee, salted caramel ice creams with orange sorbet and caramel sauce

Marzipan Panna Cotta

Raspberries, peach sorbet and purée

Rum Roasted Pineapple

Passion fruit sorbet and crushed pistachio 🍷 🌿 🌿

Selection of Cheese and Biscuits:

Camembert, Local Cheddar, Benedictin Blue

Coffee and Petit Fours.

Chocolate Truffles

