

REALLY STYLISH

Fine Dining 3 Course Menu

✓ Vegetarian

Starters

French Onion Soup, Baked Parmesan Shard
Seared Beef Carpaccio, Parsley-Caper Puree
Confit Chicken, Woodland Mushroom, Truffled Leeks, Hazelnut Mayonnaise
Parma Ham, Roast Red Onion & Parmesan Tartlet, Crunchy Green Salad
Smoked Mackerel Pâte with Apple & Maple Syrup, Artisan Crackers
Citrus Smoked & Cured Salmon with Roast Beetroot, Candied Pecans, Horseradish Cream
Beetroot Tartare, Hazelnut Butter, Avocado Puree ✓
Fried Haloumi, Shaved Fennel, Pomegranate, Roast Squash, Sourdough Croutons ✓

Mains

Roast Chicken Breast Creamed, Cabbage, Smoked Bacon, Truffle Mash
Chicken Caprese, Sauté Potatoes, Fine Beans, Shallots, Parmesan
Classic Beef Bourguignon, Paris Brown Onion, Bacon, Chive Mash,
Mustard Glazed Chantenay Carrots
Slow Cooked Beef Shin, Quinoa, Wild Garlic, Parmesan
French Trimmed Lamb Cutlets, Brioche Herb Crust, Baby Herbed Potatoes,
Seasonal Vegetables
Grilled Salmon With Roasted Fennel And Tomatoes
Wild Mushroom & Tarragon Pie, Sauté Potatoes, Roast Kale ✓
Roast Root Vegetable Pie, Sweet Potato Mash ✓

Any of the dishes above can be served with any of the following Potatoes &
Seasonal Vegetables – Baby Herbed Potatoes, Fondant Potatoes, Lyonnaise Potatoes,
Sautéed Potatoes, Dauphinoise Potatoes, Truffle Mash – Duo of Vegetable accompaniment

Desserts

White & Dark Chocolate Pots, Manuka Honeycomb
Lemon Posset, Raspberry, Lavender Shortbread
Apple, Almond & Caramel Crumble, Vanilla Crème Anglaise
Avocado & Chocolate Mousse, Mini Shortbread Rounds
Spicy Red Wine Poached Pear, Vanilla Mascarpone
Tea, Coffee And Shortbread Rounds