

3 course menu sample

menu from £55 per person*

Bread and Butter

Cornish Crab and Octopus,

roast tomato, chorizo jam, baked capsicum, crisp chicken

Confit Chicken and Tarragon Ballotine,

ventreche bacon, apricot, graceburn, heritage tomatoes, basil pesto

Hand Dived Orkney Scallops,

monks beard, jersey royal brandade, chives, smoked trout

Aged Scottish Beef,

glazed jacob's ladder, celeriac remoulade, white wine braised cabbage, salt baked celeriac, chimichurri

South Downs Lamb,

lamb loin, pressed glazed breast, Bombay samosa, pickled fennel, ricotta

Soy Poached Halibut,

shimeji mushroom, prawn dumpling, spring onion, hot and sour cabbage

'Lemon Meringue Pie'

Lemon and almond sponge, lemonchello, vanilla ice cream, meringue

Raspberry Souffle

raspberry sorbet, white chocolate and bay cream

Milk Chocolate and Hazelnut Parfait

griotine cherry, praline, salted caramel

Coffee and Petit Fours

(optional extra)

***staff and hire charge depending on number of guests**