

Menu 3

To Start

Antipasto –A selection of cured meats, glazed goat's cheese, olives, red onion jam, garlic sautéed mushrooms and balsamic croutons

Whitebait with slow cooked garlic in lemon oil, aioli and dressed seasonal leaves

Chicken liver parfait served with red onion jam and Melba toast

To Follow

Roast rump of lamb, duchess potatoes, tender stem broccoli and red wine jus

Tray baked cod with a pine nut and herb crust, served pomme puree, pack choy and white wine cream sauce

Braised Blade of beef with pomme puree, caramelized shallots, carrot crisps and red wine jus

To Finish

Dark chocolate pots, served with fresh berries and chocolate shavings

Glazed lemon tart, served with mixed berry compote and Chantilly cream

Raspberry crème brulee served brandy snap sticks