

Dinner Party Menu

£19.95 for 2 courses

£23.50 for 3 courses

• Starters •

Soup of the day – with paprika croutons.

Duo of fish terrine set with crème fraiche, served with crostini and caperberry .

Rotolo of chicken, spinach and mozzarella with red peppers.

Pan seared scallops , cauliflower puree ,pancetta, orange and saffron sauce.

• Mains •

Roasted Gressingham duck breast with mushroom duxelle, pomme puree, baby carrot.

Pan fried sesame sea bass served with char grilled summer vegetables, pak choi and chermoula.

Home rolled pappardelle wild mushroom ragout , courgettes and parmesan.

Rolled and grilled belly pork with Portuguese cabbage, dauphinoise potato and crackling.

• Desserts •

Chocolate and mixed nut brownie with and vanilla ice cream

Roasted banana and pecan cheesecake chocolate and vanilla sauce

Raspberry and Cassis crème brulee with lavender shortbread

Selection of cheeses with apple and chilli chutney, celery, grapes and water biscuits