



Private Dining Menu Suggestions

Starters

Ballottine of Salmon with caramelised shallots,
capers & black olives, saffron dressing

Potted shrimps with a chervil & baby herb salad & rye bread

Scallops with a watercress & parsley salad with smoked bacon, cider & mustard dressing

Mousseline of crab, ribbon of courgette, julienne of ginger and carrot

Fillet of red mullet with a salad of oranges & spring onion,
lemon & orange dressing with saffron

Main courses

Grilled, wild sea bass with a mushroom & fennel duxelle. Aniseed cream sauce

Roast cod with crispy shrimps & gremolata mash

Pan fried calf's liver with a calvados, cream sauce. Thyme & bramley confit

Roast fillet of lamb with seared artichoke & a porcini mushroom duxelle

Fillet of rose veal with a thyme & truffle sauce

Pan-fried breast of duck with green peppercorn cream sauce

Rump of lamb with celeriac timbale & beetroot crisps

Desserts

Honey & praline bavarois with honeycomb & candied grapefruit

Poached peaches with an orange sabayon & raspberries

Brown sugar parfait with roast figs and a port sauce reduction

Dark chocolate & chilli brulée

Coffee & Truffles