

Three course menu for £55 per head.



Amuse-bouche

Asparagus soup with king prawn.



Starter course

Homemade spiced haddock cake with a minted pea purée, lime and cardamom yogurt and an orange citrus dressing.

Fig and Parma ham rocket salad with wholegrain mustard dressing and parmesan shavings.

Pan fried pigeon breast with an almond, beetroot and mint salad, crispy parsnips and beetroot purée.



Main course

5 Hour slow braised pork belly with sweet potato gratin, blanched green beans and mange tout tossed in crushed hazelnuts, chopped oregano and orange infused olive oil.

Pan fried cod fillet with thin sliced fennel, feta cheese, pomegranate, chopped tarragon and a sumac and lemon dressing, finished with micro herbs.

Courgette roll stuffed with a sun blushed tomato and olive cream cheese, all the tomatoes in a pomegranate molasses dressing, finished with red micro basil.

French trimmed chicken breast with braised fennel in sage, cherry tomatoes, olives, capers, lemon and garlic.



Desserts

Poached pear in vanilla and cinnamon, served with vanilla ice-cream.

Bailey's crème brûlée.

Chocolate and orange mousse with homemade short bread biscuit and Chantilly cream.

