



Set Menu Choices

***Please create your menu by selecting one dish for each course.
All guests must have the same dish; however, we are happy to cater for vegetarians and special dietary requirements separately***

Starters

Caesar Style Salad with a Soft Egg & Crispy Bacon

French Cafe Salad – *Chicory, Roquefort, Pears and Walnuts – Walnut Oil Dressing (V)*

Warm Prawn Salad with Avocado, Mushrooms & Tomato – Champagne Butter Vinaigrette

Nicoise Style Salad with Spanish White Tuna

Roasted Beetroot Salad, Soft Boiled Egg, Mustard & Horseradish (V)

Parma Ham with Black Figs, Buffalo Mozzarella & Rocket

Neil Robson's Oak Smoked Salmon with Wholemeal Soda Bread

Cheddar Cheese & Spinach Soufflé (V)

French Country Terrine with Toast & Pickles

Lasagne of Fresh Crab – Chive Butter Sauce * (*£1.50 supplement*)

Potted Salmon with Cucumber

Lettuce Heart Salad with Lobster, New Potatoes & Tarragon* (*£4.00 supplement*)

Main Course

Fresh Halibut – Simply Grilled, Minted Pea Puree, Chips & Tartare Sauce

Roasted Cod with Boulangere Potatoes, Brown Shrimps & Capers

Fishcakes with Buttered Spinach, Parsley Cream & Chips

Fillet of Salmon with Chorizo & Spanish Beans

Breast of Corn-fed Chicken with Potato Pancakes & Wild Mushrooms

Crisp Confit of Duck with Fine French Beans, Lyonnaise Potatoes, Thyme & Rosemary

Roasted Rump of Lamb, Fine Beans, Tomatoes, Olives & Potato Gratin

Slow-cooked Shoulder of Lamb with Provençal Vegetables, Garlic & Rosemary

Fillet of Beef with Wild Mushrooms & Madeira Sauce* (*£5.00 supplement*)

Peppered Rib Eye of Beef, Gratin Dauphinoise & Young Vegetables

Tart Tatin of Caramelised Beetroot & Goats Cheese with Herb Salad, Fine Beans & Walnuts

Wild Mushrooms on Toasted Brioche with Soft Poached Hens Egg & Herb Butter Sauce

Desserts

Crème Brûlée

Steamed Apple & Blackberry Pudding with Custard

Raspberry & Fromage Blanc Vacherin

Yoghurt Panna Cotta with Poached Rhubarb

Apricot Financier – Vanilla Ice Cream

Sticky Toffee Pudding with Butterscotch Sauce

Chocolate & Raspberry Tart

Citrus & Almond Sponge – Lime & Tequila Ice Cream

Farmhouse Cheeses

3 Courses £34.00 per person

Additional Courses

Canapés - please see separate list

Cheese Course £5.25

Coffee and Chocolates £2.00

All of our prices include VAT at 17.5%. A discretionary 10% service charge will be added to your bill