

Gala Dinner.



Appetisers.

Shrimp and Shellfish Croquette

Seafood mayonnaise, bitter leaves

Chicken Liver Parfait

Anjou pear gel and grilled sour dough bread

Beef Bresaola

Tomatoes, crisp baguette, macerated roast garlic and aged balsamic

Green Vegetable Tartare

Pepper cracker

Salads.

Minted Melon, Prosciutto and Tomato Salad

Soft herb dressing

Orange, Fennel and Wild Rice Salad

Soups.

Sweetcorn Chowder

Spiced popcorn

Vegetables and Truffle Scented Consommé

Plant-based. Vegetarian. Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.



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Entrées.

Seared Beef Fillet Medallion* and Oxtail Terrine

Gratin potatoes, scorched onion, sweet onion purée and red wine jus (V)

Mushroom, Chestnut and Cranberry Tart

Roasted Mediterranean vegetables (V)

Poached Chicken

Wild mushroom and leek ragout, lyonnaise potato, wilted spinach (V)

Homemade Spanakopita

Tomato coulis and rocket salad (V) (V)

Tiger Prawns with Artichoke Purée

Tomato confit (V)

Desserts.

Pistachio Soufflé

Cherry ice cream

White Chocolate Mousse

Passion fruit, caramelised pineapple (V)

Peach Clafoutis Tart

Basil syrup, raspberry sorbet

Pear and Ginger Cake

Pinenut cream, Rosemary caramel (V) (V)

Choice of Ice Creams

Very cherry, coffee ice cream

Raspberry frozen yoghurt and caramel sauce

Selection of International Cheese and Biscuits

Cambozola, Stoney Cross, Brie

