



Special set menus included in the Residential rate or priced at £46.80 per person
Allergen information is available, please ask if required.

<p style="text-align: center;"><u>Menu A</u></p> <p>Chicken, mortadella & chanterelle terrine wrapped in Serrano ham with homemade piccalilli ~</p> <p>Stuffed saddle of lamb, herbed rösti, glazed vine tomatoes, ratatouille, baby courgettes & rosemary reduction ~</p> <p>Summer pudding with mascarpone ice cream</p> <p>Coffee with petits fours</p>	<p style="text-align: center;"><u>Menu B</u></p> <p>Trio of fish: Smoked salmon, trout & peppered mackerel, cucumber & capsicum salsa, horseradish & dill sauce ~</p> <p>Guinea fowl, raisin, thyme & rosemary farce, girolles, parsnip & butternut squash, Amontillado cream ~</p> <p>Vanilla mousse with marinated strawberries and served with Eton mess ice cream</p> <p>Coffee with petits fours</p>
<p style="text-align: center;"><u>Menu C</u></p> <p>Warm goat's cheese & caramelised shallot tartlet on pesto dressed salad ~</p> <p>Suprême of chicken, ricotta, olive & spinach farce, artichoke, tomato, leek & potato compote, red wine jus ~</p> <p>Chocolate & Irish cream cheesecake served with caramelised hazelnuts and vanilla Anglaise</p> <p>Coffee with petits fours</p>	<p style="text-align: center;"><u>Menu D</u></p> <p>Chicken liver & fig parfait with red onion & shallot marmalade, Balsamic dressing ~</p> <p>Coriander & lime marinated salmon, crushed new potatoes, wilted greens, fine beans, chervil & watercress ~</p> <p>Chocolate macaroons served with tiramisu ice cream and caramelised walnuts</p> <p>Coffee with petits fours</p>
<p style="text-align: center;"><u>Menu E</u></p> <p>Caesar salad with baby gem lettuce, Caesar dressing, chargrilled asparagus and smoked lardons ~</p> <p>Baked fillet of cod wrapped in smoked bacon, scallion, new potatoes, roasted cherry tomatoes, braised leeks & spinach on fish cream ~</p> <p>Fine selection of cheese with homemade chutney, red grapes & biscuits</p> <p>Coffee with petits fours</p>	<p style="text-align: center;"><u>Menu F</u></p> <p>Pave of roasted salmon & leek poached in Muscat with cherry tomato & olive compote ~</p> <p>Duck breast marinated in honey & thyme with fondant potatoes & hoi sin veal jus ~</p> <p>Tropical fresh fruit salad with sorbet</p> <p>Coffee with petits fours</p>