

Starters

*Mosaic of Rabbit with Aged Balsamic Vinegar
and Hazelnut Oil*

*Ferrine of Fresh and Oaked Smoked Salmon
with Artichoke, Keta Caviar and Coriander Seed Dressing*

*Duck Confit in a Spring Roll Pastry Basket
with Fine Green Beans and Truffle Oil Dressing*

*Brandade of Cod on Chargrilled Focaccia Bread
Pesto Dressing and Tomato Salsa*

*Steamed Scallops with Coriander and Lemon Balm
Caramelised Apple and Light Curry Sauce
(£5.00 supplement)*

*Fillet of Mackerel with Soused Vegetables
and Saffron Dressing*

Main Courses

*Roast Breast of Quantock Duck,
with a Caramelised Fig Tatin and Spring Vegetables*

*Fillet of Sea Bass with a Red Pepper Coulis,
Chargrilled Mediterranean Vegetables and Tapenade*

*Breast of Farm Chicken
with a Morel Cream Sauce*

*Fillet of Beef with a Fondue of Leek,
Onion Soubise and Beetroot Scented Jus
(£6.00 supplement)*

*Braised Shank of Lamb Scented with Rosemary
Whole Grain Mustard and Herb Mash*

*Scottish Salmon on Basil Crushed Potato
Baby Artichoke and Sauce Vierge*

Cheeses

*Croustillant of Goats Cheese
with Mesclun Salad and Parsley Oil*

*A Selection of British Farmhouse Cheeses,
Walnut and Date Bread*

Desserts

*Frozen Nougatine Parfait,
Citrus Fruit Salad and Thyme Scented Brandy Snap*

*Chocolate Marquis with Coconut Sorbet
and Exotic Fruits*

Caramelised Apple Fatin, Prune and Armagnac Ice Cream

Redcurrant Crème Brûlée

*Summer Fruit Terrine with an Almondine Cream,
Light Sponge Case and Pistachio Ice Cream*

Passion Fruit Sorbet, Champagne Sabayon

'Menu Gourmand'

*Due to the number of courses, we suggest that this menu is
ordered for each of the guests at your table.*

"Amuse Bouche"

*Croûstade of Duck Confit,
Parmesan Tuille and Truffle Oil*

*Steamed Scallops Scented with Lemon Balm and Coriander,
Caramelised Apple and Light Curry Sauce*

*Fillet of Red Mullet with
Black Olive Tapenade and Baby Artichoke*

*Roast Cutlet of Lamb, Fennel Gratin
and Thyme Scented Jus*

*Frozen Nougatine Parfait,
Citrus Fruit Salad*

"Herb Symphony"

£55.00