

Dinner menu

Homemade Chicken Liver Pate Served with Wild rocket leaf tomato chilli jam and
Melba toast

Or

Thai King Prawns Marinated with Lemon, lime Juice & coriander.
Pan fried & set on mixed herb & tomato concass salad

Or

Trio of Honeydew, Cantaloupe & Galia melon pearls marinated in Taylor's Late
Bottle vintage Port

Or

Carpaccio of beef

Sealed with sea salt rose pepper and Thyme flowers Served with parmesan shaving
and dressed with extra virgin olive oil and a leaf garnish

Or

Tiger prawn tails Pan fried in a Garlic mixed chilli and lemon juice butter Set on wild
rocket and red chard leaf salad

Or

Sliced Fresh pineapple Glazed with clear honey and topped with a Home made
Fruit Sorbet

Deville chicken livers and Smoked bacon

In a Paprika and Brandy sauce on toast with a mixed leaf Salad.

Or

Smoked mackerel pate

With a Wild rocket and tomato salad & a Horseradish Mayo.

Or

Tian of fresh mango and papaya finished with a lime dressing

Or

Polenta stuffed courgettes (v)

These are courgette boats stuffed with a jewelled couscous and a dressed leaf garnish

Or

Wild mushroom risotto cake (v)

Towers of wild mushroom risotto dressed with an olive oil and balsamic dressing

Or

Tomato and Waldorf salad savarin (v)

Rings of set tomato juice with a walnut, celery and apple salad

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Farmed Scottish Salmon steaks chargrilled & adorned with a red onion, Tomato &
Mango Salsa.

(Can be poached with a wild leaf salad).

Or

Sealed Fillet Steak wrapped in puff pastry with our homemade chicken liver pate and
a wild mushroom & red onion duxcelle. Finished with an English red wine sauce.

Or

Fillet of Pork covered with a Dijon mustard and fresh herbs and accompanied with a
Calvados and Apple Sauce.

Or

All served with Seasonal New or Roasted potatoes and seasonal veg

Pollock Lyonnaise

Fillet of Pollock topped with Slowly Sweated onions and sliced potato wrapped in pigs stomach lining. Finished with a white wine and cream sauce.

Or

Oxford farm fresh breast of chicken Stuffed with a Cornish brie and wrapped in Smoked bacon Set on a salad leaf base with a tomato chutney.

Or

Roasted saddle of lamb stuffed with a sage forcemeat and accompanied with a Red currant and rosemary Sauce

Traditional Irish lamb stew

Diced Lamb and vegetables finished with pearl barley

Or

Roast sirloin of beef

Marinated in red wine and English mustard powder served with a rich English red wine gravy and Yorkshire puddings

Or

Baked fillet of trout

with a Wild mushroom and butternut squash sauce

Or

Mixed Bean Cassoulet (v)

A mixture of haricot, butter and red kidney beans with diced vegetables and a rich tomato sauce.

Or

Cornish vegetable bake pie (v)

A wholemeal pastry encapsulating a variety of mushrooms and vegetables in a white béchamel sauce

Or

Caponata Sicilian Vegetable stew(v)

A blend of diced Aubergines, Green olives, celery and capers in a light sweet and sour sauce

All the above served with New or Roast potatoes and seasonal veg

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Mocha chino mousse

A Double chocolate and coffee mousse Layered and served with homemade shortbread.

Or

Treacle and orange tart

Served with Cream Anglais and raspberry coulis

Or

Summer pudding Natures own mixed berries in a bread casing and served with quelled clotted cream

Or

Mixed fruit Pannacottas

Accompanied with fresh fruits and a Raspberry coulis.

Or

White chocolate cheesecake

Served with raspberry coulis and fresh fruit

Or

Fresh fruit and cream brandy snap baskets
with a strawberry sorbet

Or

Raspberries, Strawberries and red currants
Marinated in mint and lemon juice

Or

Sticky toffee pudding
Served warm with toffee sauce

Or

Cold lemon soufflé

Adjustments can be made in accordance with your taste.

Terms and conditions apply.