



## **SPRING MENUS 2018**

1<sup>ST</sup> MARCH TO 31<sup>ST</sup> MAY

### **MENU 1**

**£43.00 per person**

Duck liver parfait with rhubarb chutney, toasted brioche  
Roast supreme of chicken, wild mushroom farce with café au lait sauce  
Sauté new potatoes  
Mixed seasonal vegetables  
Glazed apple tart, Calvados crème Anglaise  
Coffee and Petits Fours

### **MENU 2**

**£45.00 per person**

Beetroot cured Scottish salmon, radish salad & dill crème fraîche  
Fillet of pork escalope, mushroom forestiere, tarragon cream sauce  
Lyonnaise potatoes, broccoli almondine  
Grand Marnier crème brulee, lemon sable  
Coffee and Petits Fours

### **MENU 3**

**£49.00 per person**

Goats' cheese & red onion tart, parsley & balsamic dressing  
Fillet of Cornish sole, salmon & crab mousse, Champagne & caviar sauce, asparagus  
Pomme persillées, French beans & shallots  
Burnt lemon tart with raspberry sorbet  
Coffee and Petits Fours

### **MENU 4**

**£55.00 per person**

Tian of smoked salmon & haddock, fromage frais dressing  
Herb & garlic roasted cushion of lamb, red wine sauce, mushrooms & button onions  
Parmentiere potatoes  
Cauliflower Mornay  
Honey roasted heirloom carrots & asparagus  
Chestnut pannacotta with pear, blackberry & salted caramel  
Coffee & Petits Fours