

# Spring Menus

*1<sup>st</sup> March to 31<sup>st</sup> May 2019*

## Menu 1

Duck liver parfait with rhubarb chutney,  
toasted brioche

Roast suprême of chicken, wild mushroom farce  
& café au lait sauce served with sautéed new potatoes  
and mixed seasonal vegetables

Glazed apple tart, calvados crème Anglaise

Coffee and petits fours

£43.00 per person

## Menu 3

Goats' cheese & red onion tart, parsley  
& balsamic dressing

Fillet of Cornish sole, salmon & crab mousse,  
champagne & caviar sauce served with asparagus  
pommes persillées, French beans & shallots

Burnt lemon tart with raspberry sorbet

Coffee and petits fours

£49.00 per person

## Menu 2

Beetroot cured Scottish salmon, radish salad  
& dill crème fraîche

Fillet of pork escalope, mushroom forestière  
& tarragon cream sauce served with  
Lyonnaise potatoes and broccoli almondine

Grand marnier crème brûlée with lemon sablé

Coffee and petits fours

£45.00 per person

## Menu 4

Tian of smoked salmon & haddock, fromage  
frais dressing

Herb & garlic roasted cushion of lamb & red  
wine sauce served with mushrooms &  
button onions, parmentière potatoes,  
cauliflower Mornay, honey roasted heirloom  
carrots & asparagus

Chestnut pannacotta with pear, blackberry &  
salted caramel

Coffee and petits fours

£55.00 per person

