

January Party Menu 2012

Seasonal Soup

served with homemade bread

Warm Aromatic Duck Salad

spring onion, Chinese leaves, plum and hoi sin dressing

Twice Baked Double Gloucester Soufflé

chive and truffle oil dressing

Homemade Salmon Fishcake

buttered baby spinach, lemon hollandaise

ooOoo

Pan Seared Sea Bass Fillet

chargrilled fennel, lemon, crushed new potatoes

Slow braised Lamb Shank

puy lentils, pancetta, creamed mash

The Italian Job- (V)

porcini mushroom and cacao risotto

Chargrilled 10oz Black Angus Ribeye Steak

roasted tomatoes, béarnaise sauce, truffle chips

ooOoo

Green Apple Parfait

blackberries and almond crumble

Glazed Lemon Tart

crème fraîche, raspberry compote

Sticky Toffee Pudding

banoffee ice cream

Selection of British Artisan Cheeses

tomato chutney, cracotti biscuits

ooOoo

Filter Coffee or Tea

£33.50 per head