

Spring Dinner Menu 2010

Starters

Leek and lemongrass soup (v)
 Seared neck of lamb on minted pea bilinis
 Warm asparagus with poached egg hollandaise (v)
 Balsamic roasted shallots served with wild rocket, toasted hazelnuts and goats
 cheese (v)
 Fresh crab, avocado and vine tomato tian
 Oriental Peking duck, cashew nut and spring onion salad with orange jus

Mains

Rack of lamb with an apricot crust and served with a sweet potato mash and
 ratatouille
 Seared sea bass with mint pesto, a Moroccan spiced couscous and honey glazed
 baby carrots
 Sweet and sour glaze seared salmon served with wilted pak choi and sesame
 seed toasted noodles
 Prime fillet of beef with a spinach and horseradish cream timbale and spring
 vegetable stack
 Lemon sole with griddled asparagus, baked vine tomatoes and parmesan
 creamed potatoes
 Asparagus and Gruyere tart with a herbed tomato salad and balsamic glaze (v)
 Char-grilled stuffed Aubergine rolls with chilli and garlic stir-fried broccoli with red
 pepper relish

Desserts

Marbled honeycomb and chocolate mousse pots with white chocolate shavings
 Pistachio meringues, champagne poached rhubarb and ginger cream
 Rhubarb, orange and cranberry crumble with vanilla pod ice cream
 Mango and mascarpone filled chocolate cup
 Chocolate truffle torte
 Berry based classic vanilla crème brulee

Finish with freshly ground coffee and a selection of home-made dusted truffles
 and biscotti for £2.50 per guest

Pricing

Prices exclude VAT and staffing

£33 per person

£2.50 per person supplement for coffee, truffles and biscotti