



Dinner Party Menus

Chefs' Menu 'A'

Starters

LAYERS OF 'ORKNEY' SMOKED SALMON
CHIVE AND SOUR CREAM, VALENCIA ORANGE DRESSING, DEEP FRIED OYSTER

ROASTED BUTTERNUT SQUASH VELOUTÉ (v)
SAGE AND GOATS CHEESE FONDANT, BLACK OLIVE CROSTINI

PAN FRIED ESCALOPE OF FOIE GRAS FROM 'LANDES'
ROASTED POLENTA CAKE, CARAMALISED APPLES, SWEET WINE AND CHIVE SAUCE

Main Courses

BAKED LOIN OF VENISON 'EN CROUTE'
Celeriac Fondant, Braised Red Cabbage, Glazed Baby Onions, Sauce au Poivre

PAN FRIED FILLET OF WILD SEA BASS
Basil Crushed Potatoes, Sauce Vierge

ROAST FILLET OF ABERDEEN ANGUS BEEF
Pepper and Herb Crust, Wild Mushrooms, Sage and 'Cured' Bacon Layered Potatoes,
Madeira Wine Cream Sauce

Desserts

MILK CHOCOLATE LAYERED BISCUIT
Blood Orange Sorbet, Chocolate Sauce

CARAMELISED APPLE TART
White Chocolate Croquant, Granny Smith and Cinnamon Sorbet,

'CHEESE PLATE'
A Selection of British and French Cheeses, Biscuits, Bread and Chutney

FRESHLY BREWED COFFEE

£60



Dinner Party Menus

Chefs' Menu 'B'

Starters

'DORSET' CRAB AND AVOCADO SALAD

Cherry Tomato and Sherry Vinegar Dressing, Roasted Italian Red Peppers, Mixed Salad Leaves

CELERIAC VELOUTE

Poached Quails Eggs and Truffle Crostini

'TRIO' OF DUCK FOIE GRAS

Fig Chutney & Toasted Brioche

Main Courses

ROAST SADDLE OF KENTISH LAMB

"Pomme Puree", Baby Vegetables, Lamb Jus

PAN FRIED FILLET OF WILD HALIBUT

Sautéed Mange Tout with Sun Dried Tomatoes, Lobster Ravioli, Sauce Americaine

BAKED FILLET OF SCOTTISH BEEF "WELLINGTON"

Wild Mushrooms and Black Truffle Sauce

Desserts

CARAMALISED ORGANIC LEMON TART WITH LEMON SORBET

DARK CHOCOLATE AND MINT FONDANT

White Chocolate Ice Cream

"CHEESE PLATE"

A Selection of British and French Cheeses, Biscuits, Bread and Chutney

FRESHLY BREWED COFFEE

£55

Dinner Party Menus



Chefs' Menu 'C'

Starters

SMOKED SALMON CANNELLONI
Sautéed Leeks, Horseradish Cream Sauce

WILD MUSHROOM VELOUTE
Wild Mushroom and Tarragon Ravioli

GRILLED MEDITERRANEAN VEGETABLE AND BUFFALO MOZARELLA TERRINE
Basil Pesto Linguini, Toasted Pine Nuts

Main Courses

SLOW COOKED 'KENTISH' NEW SEASON LAMB
Vegetable Ratatouille, Roesti Potato, Thyme Sauce

ROAST CORN FED CHICKEN 'FARCIE'
Foie Gras Mousse, Truffle Infused Creamed Potatoes, Sautéed Wild Mushrooms
Rosemary Jus

ROAST FILLET OF MARINATED COD
Buttered New Potatoes, Poached egg, Chive Butter Sauce

Desserts

BANANA TART TATIN
Banana Milkshake chocolate ice cream

MILK CHOCOLATE LAYERED BISCUIT
Blood Orange Sorbet, Chocolate Sauce

PASSION FRUIT 'DÉLICE'
Passion Fruit Sorbet, Cinnamon Doughnuts

FRESHLY BREWED COFFEE

£50