

DINNER SAMPLE MENUS

Cauliflower and Roast Garlic Risotto

Confit Duck Leg, Sage Crushed New Potatoes
and Baby Vegetables, Red Wine Reduction

Apple tarte with Cinnamon Cream

Coffee and Mints



Ham Hock Roulade, Piccalilli and Baby Rocket

Smoked Hake Fillet with Creamed Leeks, White
Beans and Chorizo

Lemon Posset

Coffee and Mints



Grilled Goats Cheese Salad, Beetroot Relish

Rump of Lamb, Boulangere Potatoes and Savoy
Cabbage, Thyme Jus

Chocolate Truffle Torte, Raspberries and Vanilla
Anglaise

Coffee and Mints



Our Head Chef proposes menus on an individual basis to suit each customer request. We will also cater for any dietary requirements.

