

SUMMER HOSPITALITY

SAMPLE MENU

STARTERS

MINISTRONE SOUP

Parmesan Croute

BEETROOT CURED SALMON

Horseradish Cream, Watercress & Apple Salad

CHICKEN & APRICOT TERRINE

Sticky Fig Relish, Crisp Bread

CHARRED TENDERSTEM, PEAR & BLUE CHEESE

MAIN

LAMB RUMP

Lamb Boulangère, Braised Baby Gem, Pea & Broad Bean Fricassee

GRILLED SALMON

Green Beans, Olives, Red Onion, New Potatoes, Sun Blushed Tomatoes, Lemon & Herb Dressing

PAN FRIED CHICKEN BREAST

Herb Crushed New Potatoes, Black Garlic, Roasted Mushrooms, Charred Asparagus

PEA & ASPARAGUS GRISSOLE

Chive & White Wine Sauce, Toasted Brioche Crumb, Pea & Asparagus Salad

DESSERTS

LEMON POSSET

Fresh Raspberry Compote, Shortbread Fingers

BELGIUM TRUFFLE BROWNIE WEDGE

Salted Caramel Chantilly, Glazed Cherries

STICKY TOFFEE PUDDING

Clotted Cream, Ice Cream

SELECTION OF CHEESES, CHUTNEY & BISCUITS