



4-Course Fine Dining

Price:£90.00

Canapes:

Salmon & Crème Fraiche Roses With Caviar
Savoury pancake, salmon rose, dill crème fraiche & caviar
Minced Green Olive And Pipped Aioli Bruschetta Bites (V/Ve)
Minced green olives, pipped garlic aioli served on crostini's with balsamic glaze
Pork Belly & Celeriac Puree Spoons
Crispy Pork belly, Celeriac Puree, Chilli Jam on served on Spoons
Red Pepper & Tomato Gazpacho With Prawn
Prosciutto Wrapped Asparagus'
Italian Prosciutto wrapped and Grilled on Organic Asparagus Tips
Profiteroles Stued with Goats Cheese Chantilly (V)
Chive & Cheddar Quiche Mini Tarts (V)
Mini Beef Fillet & Mushroom Pate Yorkshire Puddings

Starters:

Garlic & Parsley Seared Scallops, Pea & Mint Puree, Crouton Shards
This I can also do a vegan version with oyster mushrooms (Ve)
Garlic Butter King Prawns, Charred Red Pepper Velouté, Carrot Crisps
Served with toasted baguette
Slow Cook Lamb, Nduja Croquettes , Red Pepper Chutney, Micro Herbs
Vegan Oyster Mushroom 'Scallops' With Pea & Mint Purée
Feta & Courgette Fritters, Tzatziki, Pico De Gallo (V/Ve)
Lobster Thermidor Tail & Mix Leaf Salad
Goats Cheese Croquettes (V)

Mains:

24-Hour Herb Crusted Lamb Cutlets, Carrot & Honey Puree, Lamb Jus
Served with Creamy Potato Dauphinoise and Sautéed Seasonal Greens
Dry Aged Sirloin Steak, Cherry vine Tomatoes, Honey Glazed Carrots & Peppercorn Sauce
Served with garlic mashed potatoes and seasonal Greens
Whole Lobster, Truled Macaroni And Cheese, Salad
Lobster tails with Garlic & Herbs and a side of truled macaroni and cheese co...
Pan-Seared Seabass & Cannellini Bean Reduction, Pea Puree Volute, Potato Dauphinoise
Luxury Butternut Squash Wellington, Mashed Potatoes, Greens & Red Wine Gravy
Beef Wellington, Truled Mash, Greens, Carrot Purée & Red Wine Gravy
Trule & Parmesan Risotto Topped with Rocket & Micro herbs
Crispy Duck Leg, Belgian Style Wale & Maple Syrup
Flat iron Steak, Chimichurri, Cheesy Mash, Cherry Vine Tomatoes & Red Wine Gravy

Desserts:

Sticky Toee Pudding & Clotted Cream (V/Ve)
Crème Brulee with Shortbread & Fresh Strawberries
Luxury Brownies With Vanilla Ice cream
Chocolate Fondant (Lava Cake)

Vegan Chocolate Fondant Cake
Panna Cotta With Black forest Compote (V)