Saturday Night Dining Menu

Example Menu

Sharing Platter

with a Cup of Soup

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Chateaubriand

Served with truffle pomme purée, roasted Roscoff onions, tender stem broccoli and beef jus

Sea Trout

with fondant potatoes, samphire, crushed almonds, wild mushroom sauce and chive olive

Mediterranean Vegetable Risotto

Chicken and Sundried Tomato Ballentine

Wrapped in Prosciutto with spinach and basil purée

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Strawberry & Lime Cheesecake with Sweet Yoghurt Cream

Chocolate & Almond roulade

Blueberry Eton Mess

Cheese & Biscuits

Finished with Coffee & Chocolate Brownie

Please let your server know of any allergies or dietary requirements
£27.00 per person

