

Indulgence Menu

Starters

Crab Fritter, Made with Chilli Limes and Ginger, Watercress Mayonnaise,
Radish and Sweet Basil Salad

Dressed Heirloom Tomatoes, Plump Greek Olives, Avocado and Feta Cheese.

Calamari and Chorizo Salad, Sweet Roasted Bell Peppers, a Hint of Fresh Chilli
and Roasted Lime

Green Asparagus Spears with Poached Hens Egg, Tender Pea Shoots and
Hollandaise Sauce

Prawn and Crab Timbale, Avocado Butter and Tender Salad Shoots

Mains

Roast Duck Breast, Spiced Plum Sauce, Mixed Seeds, Fondant Potato and
Glazed Carrots

Sea Bream served on a Bed of Chive Mash, Spinach and Lemon and Dill Sauce

Slow Cooked Lamb, Red Wine Jus, Broad Beans, Peas and Chive Potato Puree

Seafood Pasta served in a Cream Sauce, Spinach and Herbs, Topped with Crisp
Croutons and Olive Oil

Roasted Mediterranean Vegetable Strudel with Tomato and Basil Consommé

Breast of Chicken, Stuffed Wild Mushrooms Mousse, Garlic Mash, Tarragon
Cream Sauce and Truffle

Sea Bass topped with Capers, Prawns and Parsley, New Potatoes and Asparagus

Courgette, Carrot and Cumin fritter, Roasted Cherry Tomatoes and Sesame
Seeds

Goats Cheese and Spinach Tart Studded with Garlic and Rosemary served
with Parmesan Cheese Crisp and Redcurrant Sauce

Desserts

Lemon Tart, Clotted Cream, and Raspberry Gel

Chocolate and Salted Caramel Brownie, Vanilla Ice Cream and Mint Chocolate
Shard

Vanilla Pana Cotta, Tuile Biscuit and Passion Fruit Sauce

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

Fresh Berries, Vanilla Cream Topped with Meringue, and Strawberry Coulis

Rich Dark Chocolate Torte, Orange Scented Cream and Berries