DELUXE MENU

An exclusive private dining experience

Amuse-Bouche

King Prawn Cocktail
Baby gem, cucumber, lemon Marie Rose dressing and delicate herb salad

Starters

Pan-Seared Scallops
Silky truffled cauliflower purée, crisp pancetta and truffle shavings

Twice-Baked Lincolnshire Poacher Soufflé
Parmesan cream, dressed leaves and pickled walnuts

Smoked Salmon & Beetroot Carpaccio
Pickled beetroot, horseradish crème fraîche, toasted sunflower seeds and saffron dressing

Wild Mushroom & Tarragon Velouté
Toasted brioche, sautéed woodland mushrooms and truffle oil

Main Courses

Roasted Fillet of Beef
Black peppercorn and brandy cream sauce, triple-cooked chunky chips and seasonal vegetables

Crispy-Skinned Sea Bass
Creamed leeks, crushed herb potatoes, roasted seasonal vegetables and lemon butter sauce

Roasted Atlantic Cod
Shellfish velouté, saffron fondant potato, samphire and crispy seaweed

Herb-Crusted Lamb Loin
Minted potato purée, broad beans, honey-roasted baby carrots and roasted garlic jus

Fig & Lincolnshire Blue Cheese Tart
Buttered leeks, toasted almonds, dressed leaves and balsamic glaze

Asparagus & Baby Spinach Risotto
Lemon, mature Italian-style hard cheese, toasted sunflower seeds and herb oil

Desserts

Dark Chocolate Truffle Tart
Clotted cream ice cream, raspberry gel and white chocolate shard

Warm Ginger & Treacle Pudding
Butterscotch sauce, ginger and lime ice cream

Strawberry & Vanilla Cheesecake
Vanilla crème anglaise, strawberry coulis and chocolate-dipped strawberries

Coconut & Mango Mousse
Spiced caramelised pineapple, passion fruit and crisp meringue

Beautiful food, carefully prepared and served in the comfort of your own home.