INDULGENCE MENU

An exclusive private dining experience

Starters

Chilli, Lime & Ginger Crab Fritter
Watercress mayonnaise, radish and sweet basil salad

Heirloom Tomato & Feta Salad
Dressed heirloom tomatoes, plump Greek olives and avocado

Calamari & Chorizo Salad
Sweet roasted peppers, fresh chilli and roasted lime

Green Asparagus & Poached Egg
Tender pea shoots and silky hollandaise sauce

Prawn & Crab Timbale
Avocado butter and tender salad shoots

Main Courses

Roasted Duck Breast
Spiced plum sauce, mixed seeds, fondant potato and glazed carrots

Sea Bream
Chive mash, spinach and lemon and dill sauce

Slow-Cooked Lamb
Red wine jus, broad beans, peas and chive potato purée

Seafood Pasta
Cream sauce, spinach, fresh herbs, crisp croutons and olive oil

Roasted Mediterranean Vegetable Strudel
Tomato and basil consommé

Wild Mushroom-Stuffed Chicken Breast
Wild mushroom mousse, garlic mash, tarragon cream sauce and truffle

Sea Bass with Prawns & Capers
Parsley, new potatoes and asparagus

Courgette, Carrot & Cumin Fritter
Roasted cherry tomatoes and sesame seeds

Goat’s Cheese & Spinach Tart
Garlic, rosemary, Parmesan crisp and redcurrant sauce

Desserts

Lemon Tart
Clotted cream and raspberry gel

Chocolate & Salted Caramel Brownie
Vanilla ice cream and mint chocolate shard

Vanilla Panna Cotta
Delicate tuile biscuit and passion fruit sauce

Sticky Toffee Pudding
Toffee sauce and vanilla ice cream

Fresh Berries & Vanilla Cream
Crisp meringue and strawberry coulis

Rich Dark Chocolate Torte
Orange-scented cream and berries