

Bronze Menu

3 courses £26.00

Truffle-Scented Butternut Squash Velouté (v)
Tomato Concasse, Basil Oil, Gluten Free Croutons

Sweet & Sour Tempura King Prawns
Oriental Vegetable Stir-Fry

Confit Duck Terrine
Mixed Leaves, Kumquat Chutney, Melba Toast

Galia Melon & Pineapple Carpaccio (v)
Mango Sorbet, Fresh Berry Compote



Slow Roasted Pork Belly & Stuffed Tenderloin
Garlic & Sea Salt Crust, Apple & Thyme Force meat, Celeriac Purée, Calvados Jus

Salmon Wellington
Shellfish Pâté, Spinach, Salsa Verde

Free-Range Chicken Supreme
Wild Mushroom Fricassée, Sherry Cream Sauce

Tomato & Courgette Tart (v)
Aubergine Caviar, Balsamic Glaze

Served with New and Lyonnaise Potatoes as well as Seasonal Vegetables



Your Choice of up to 4 Desserts

Silver Menu

3 courses £29.00

Seared Fillet of Beef Carpaccio

Crostinis, Balsamic & Olive Oil, Rocket Leaves, Fresh Parmesan

Loch Duart Salmon Plate

Smoked, Parfait and Cured, Pickled Cucumber

Warm Smoked Chicken, Pancetta and Asparagus Salad

Red Onion Vinaigrette

Spinach & Ricotta Cannelloni (v)

Toasted Pine Nuts, Dressed Watercress



Herb Crusted Rump of Lamb

Served Pink, Hand-Carved, with Fine Ratatouille & Rosemary Jus

Grilled Sea Bass

Braised Fennel, Shellfish Broth, Black Olive & Cherry Tomato Tapenade

Crispy Spiced Duck Breast

Steamed Bok Choy, Plum Sauce

Wild Mushroom Fricassée & Char-Grilled Artichoke Mille-Feuille (v)

Warm Runner Bean Salad, Roast Garlic Purée

Served with New and Lyonnaise Potatoes as well as Seasonal Vegetables



Your Choice of up to 4 Desserts

Gold Menu

3 courses £32.00

Pulled & Pressed BBQ Pork on Brioche
Micro Herb Salad, Beetroot Vinaigrette

Gratinated Seafood & Shellfish Thermidor
Rocket Leaves

Warm Smoked Duck Breast
Celery, Apple & Cucumber Salad, Hoi Sin Sauce

Beetroot & Goat's Cheese Salad (v)
Caramelised Walnuts, Sun-Blushed Tomatoes, Dressed Chicory Leaves



Medallions of Prime Scottish Beef Fillet
Served Pink with Roasted Cherry Tomatoes & Béarnaise Sauce

Pan Fried Fillet of Brill
Wilted Spinach, Sweet Muscat Grapes, Dry Vermouth Sauce

Duo of Free Range Chicken
Confit Leg & Pan Roasted Supreme wrapped in Parma Ham, Savoy Cabbage, Pancetta Cream

Vegetable Wellington (v)
Asparagus Pâté, Baby Leaf Spinach, Mushroom Sauce

Served with New and Lyonnaise Potatoes as well as Seasonal Vegetables



Your Choice of up to 4 Desserts

Platinum Menu

3 courses £35.00

Seared Peppered Venison

Warm Porcini Mushroom & Artichoke Salad, Port & Thyme Reduction

Seafood Trio

Smoked Salmon with Horseradish Crème Fraiche & Chives, Prawns Marie Rose and Hand-Picked Guernsey Chancre Crab with Lemon Mayonnaise on Baby Gem Lettuce Served with Cucumber Galette, Sun-Blushed Tomatoes and Red Onion Dressing

Seared Scallops and Roasted Belly Pork

Minted Pea Purée

Mediterranean Terrine (v)

Courgettes, Aubergine and Red Pepper, Black Olive Dressing



Fillet of Beef Wellington

Served Pink with Green Beans and Red Wine Jus

Tranche of Turbot

Steamed Asparagus, Hollandaise Sauce

Slow Roasted Half Duck

Puy Lentil and Pancetta Salad, Orange Marmalade Dressing

Roast Nut Loaf (v)

Sautéed Leeks, Butternut Squash Purée, Vegetarian Gravy

Served with New and Lyonnaise Potatoes as well as Seasonal Vegetables



Your Choice of up to 4 Desserts

Desserts

Strawberry Eton Mess
Fresh Strawberry Syrup

Vanilla & Raspberry Panna Cotta
Raspberry Crumble, Wild Berry Coulis

Fresh Fruit Salad
Roasted Pine Nuts, Pink Grapefruit Sorbet

Apple Tarte Tatin
Calvados Syrup, Vanilla Ice Cream

Warm Chocolate Fondant
White Chocolate Ice Cream & Pralines

Pistachio & Dark Chocolate Marquise
Dark Cherry Jelly

Lemon Meringue Tart
Lemon Crème Fraiche Sorbet, Fresh Berries

Orange & Cinnamon Parfait
Caramelised Orange Segments

Guernsey Gâche Mlée
Crème Anglaise

Classic Crème Brûlée
Handmade Honey Biscotti

Cheese Board
*A Selection of British & Continental Cheeses with Dried Fruit Chutney, Grapes and Biscuits
(£2 Supplement)*