

BOWL FOODS

MEATS

Wild boar and apple sausages, chive mash, redcurrant gravy
Curry butter chicken, candied chilli, mini popadums and sticky rice
Steak and chips – Skewers of chargrilled beef fillet with big chips and béarnaise sauce
Shredded confit of duck on crisp roasted seasonal vegetables served with a plum jus
Roasted lamb rump, minted new potatoes, braised leeks and a rosemary gravy
Belly of pork marinated in cider, sage and honey, with apple sauce and spring onion mash

FISH & SEAFOOD

Pan fried red snapper, on sweet potato mash, creamed spinach
Garlic tiger prawns, parsley and fresh tomato on puntalette pasta
Asian spiced crab and salmon beignet fritters with mango, coriander, chilli and lime salsa
Luxury fish pie- smoked haddock, prawn, salmon and spinach topped with cheesy mash
Tandoori cod fillet with butter rice and mango raita
Scallops, pea puree, fried chorizo and rich port glaze

PUDDINGS

White & dark chocolate mousse with a Cointreau sponge
Traditional Eton mess
Seasonal fruit salad, Greek yogurt, honey and passion fruit

VEGETARIAN

Penne pasta tossed in a tomato reduction with baby artichokes, black olives and basil
Udon noodles in miso soup with gammodoki (fried tofu dumplings)
Chickpea and root vegetable tagine on couscous finished with coriander and fresh chilli
Pea and feta risotto with smoked paprika cream

SUMMER FRESH SALADS

Seared duck, watercress and watermelon tossed in a quince dressing
Sticky crispy sesame beef on pickled Chinese leaf
Stone bass ceviche, with lime, chilli and coriander, topped with a plantain crisp on a bed of mixed leaves and Asian greens
Seared rare tuna rolled in white and black sesame seeds with salsa verde and a green papaya salad
Poached salmon on crushed new potatoes tossed in a lemon and watercress mayonnaise
Braised Quinoa topped with organic mixed bean shoots, fried tofu and red chilli dressing (vegan)

Apple and berry crumble with fresh cream
Sticky toffee pudding with butterscotch sauce and clotted cream
Rich dark chocolate pot crowned with strawberries and cream
Lemon posset with blackberry compote