



# alfresco

Our **new** executive chef John Dickson, presents this menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.

## **Executive Menu**

£35 per head

### **STARTER**

Velouté of white beans soup on Florentine of spinach with a soft poached hens egg finished with shaved parmesan(v)

Terrine of Monkfish and poached salmon wrapped in sushi nori with salmon caviar, sauce gribishe and buttered brown bread

Warm salad of confit Gressingham duck leg on a puy lentil casserole with an orange and raspberry dressing and fresh herb salad

### **SECONDI**

Fresh truffled potato gnocci with a wild mushroom and spinach gateau coated in a light Provolone cream sauce (v)

Tournedos of Briton cod fillet set on a violet potato rosti, roasted baby pepper filled with a spinach mousse served with a pink peppercorn cream sauce

Pan-fried medallions of British saddle of lamb, filled with a spinach and lemon thyme mousse, gratin dauphinoise potato, salsify beignet and light Madeira jus

### **DOLCI**

Pink lady apple and poached rhubarb crumble with cinnamon ice-cream

Pineapple tarte tatin with a coconut and Malibu coulis with coconut ice-cream

Blueberry cheesecake with a fresh blueberry compote and blueberry coulis

Platter of Regional and continental cheeses served with grape, celery and homemade chutney (£4.00 supplement)