

Glass of Champagne on arrival...

Starters

Broccoli and pear soup with gorgonzola cheese, dry cranberry and walnuts

Sharing summerhouse selection popcorn shrimp, crispy calamari, smoked salmon, king prawns, aioli, sweet chilli sauce

Foie gras terrine with apple & onion chutney, charcoal bread, micro watercress

Seared tuna tataki, white quinoa & green beans salad, Asian dressing, crashed peanuts

Mains

Baked whole sea bass to share, lemongrass mashed potatoes, tenderstem broccoli, sesame seeds
Salmon Wellington, spinach, shallots, wild mushrooms, lime butter sauce, lumpfish caviar
8oz grilled Sirloin steak, shiitake mushrooms, roasted new potatoes, creamy madeira sauce
Plant based lasagne, vegan cheese, aubergine, potatoes, onion, tomato sauce



Sharing chocolate plate

Chocolate Vegan brownie with vegan vanilla ice cream

Glass of fruit, papaya, mango, kiwi, dragon fruit, raspberry sorbet

Selection of British & French chesses, grapes and oat cakes

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Homemade chocolate truffles with coffee or tea

£75 for 4 courses per person