

# Formal Dining

The formal dining menu is served at the tables, plated, and includes a selection of breads with coffee served at the end along with truffles.

Guest's pre ordering from a choice of one menu options £25.90 per person

Guest's pre ordering from a choice of two menu options £30.80 per person

Additional cheese course £3.95 per person

Low number surcharge of £75 applies for less than 20 people

## Starters

Italian antipasto meats with grilled peppers, olives, artichoke and sundried tomato

Pork, apple and calvados pate with caramelised red onion chutney

Flambéed duck breast served on a sweet potato rosti with seasoned greens

Pan seared Black Pearl scallops with crisp black pudding and Pea shoot salad

(V) Red onion and feta tarte tatin with vinaigrette dressed fig and rocket salad

Smoked chicken breast with apple and balsamic jelly and pomegranate salad

## Main course

Lamb loin with brazed red cabbage, fondant potato, peas and beans

Topside of beef wellington with celeriac mash and glazed carrots

Pan seared hake\*, crushed new potato with lobster bisque and samphire salad

(V) Spinach and sweet potato ravioli with roasted tomato and pepper coulee

Roast duck breast with glazed leaks, sweet potato mash and sticky jus

(V) Roasted aubergine, pine nut and kale parcel with fondant potato, pesto and balsamic dressing

## Dessert

(V) Vanilla & seasonal Berry Cheesecake

(V) Passion fruit panna cotta with vanilla tuile

(V) Captain Morgan's Chocolate truffle mousse with Chantilly cream

(V) Spiced poached pear with a French macaroon

(V) Lemon posset with stem ginger shortbread and fresh berries

(V) Chef's selection of mini martini desserts for the table to devour

Coffee and truffles will follow

Additional cheese course £3.95 per person

\*subject to seasonality

- Add pre dinner canapés for £7.70 per head- Choose four canapés from the Canapés menu on page eight -

Vegetarian, Gluten free and other dietary requirements are available on request prior to event.