



Fine Dining Menu

Friday 19th April 2024
£75pp | 7pm Arrival

A culinary treat of classic & modern cookery, Inspired
By Michelin Star Chef's,
Each course is accompanied with the finest
complimentary wine.

Gravlax Salmon

with Sourdough, Dill Sauce and Lemon Gel & Caviar

Braised Pigs Cheek & Ham Hock Fritter, Black Pudding Crumb, Truffle
Mayonnaise and Soft Boiled Quails Egg

Pan Fried Swordfish

with Harissa Mash, Pineapple Salsa and Crispy Seaweed

Cream of Asparagus Soup

with Pickled Shaved Asparagus, Truffle and Parmesan Dressing

Sirloin of Prime Beef

with Oxtail Stew, Glazed Carrots, Confit Garlic and Potato Millefeuille

Lemon Tart

with Italian Meringue, Candied Zest and Gooseberry Sorbet

A Selection of Cheeses

served with Crisp Celery, Grapes & Biscuits

Coffee & Petit Fours