



SPRING/SUMMER SAMPLE DINNER MENUS 2015

(Rolls, Butter and Still and Sparkling Bottled Water are included)

Melon with Prawns, Elderflower Sorbet, Samphire and Goats' Curd

(V - Melon with Elderflower Sorbet, Samphire and Goats' Curd)

Rib Eye Steak with Mushroom Gratin, Béarnaise Sauce, Jenga Chips, French Beans, Blushed Tomato and Onion Rings

(V - Tempeh Steak with Mushroom Gratin, Béarnaise Sauce,
Jenga Chips, French Beans, Blushed Tomato and Onion Rings)

Chocolate Mousse with Grand Marnier Soaked Amaretti Biscuits

Coffee and Mints



Beetroot Marinated Salmon Torte with Cucumber Salad, Mustard and Orange Dressing

(V - Beetroot and Avocado Torte with Quail Egg Salad, Herb Mayonnaise)

Poached Chicken Supreme with Light Curry Cream, Saag Aloo, Cauliflower, Mangoes and Lentils

(V - Butternut Squash and Edamame with Light Curry Cream, Saag Aloo,
Cauliflower, Mangoes and Lentils)

Cherry Crumble, Elderflower Sorbet with Sauce Anglaise

Coffee and Mints



Asparagus Soup with Crème Fraîche and Croutons

Baked Round of Salmon with Chermoula, Cauliflower Purée, Curry Oil and Harissa Yoghurt, Dosa Potatoes and Spinach

(V - Baked Round of Tofu with Chermoula, Cauliflower Purée,
Curry Oil and Harissa Yoghurt, Dosa Potatoes and Spinach)

Iced Strawberry and Pistachio Parfait with Strawberry Smoothie and Vanilla Strawberries

Coffee and Mints