

# Father's Day Menu

Sunday 18 June 2017

Five-Course-Meal- £36.95 per person

## Canapés on arrival

### Starters

#### Soup

Cream of Broccoli, Glazed Blue Cheese Croutons

#### Terrine

Chicken Indian Style, Mint Cucumber Salad, Naan Bread, Mango Salsa

#### Cheesecake

Goats Cheese, Sweet Chilli Tomato Salsa, Roasted Figs, Port Reduction

#### Seafood

Cocktail: Crab, Prawns, Crayfish, Cucumber Noodles, Toasted Brioche

### Main Course

#### Beef

Roasted Scotch Sirloin with all the Trimmings

#### Cornish Lamb

Baked Leg of Lamb, Provençal Vegetables, Garlic Basil Jus

#### Pork

'Jimmy Butlers Farm Rack', Crackling, Black Pudding, Cider Apples, Pan Gravy

#### Sea Bass

Pan Fried Fillet, Sundried Tomato Risotto, Wilted Spinach, Parmesan Wafer

### Desserts

#### Profiteroles

Baileys filled, White Chocolate Sauce

#### Crumble

Summer Berries, Vanilla Custard, Clotted Cream Ice Cream

#### Crème Brulee

Vanilla, Yogurt Bavoire, Poached Peach, Shortbread Biscuit

#### Iced Parfait

Banana & Maple Syrup, Toasted Pecan Nuts, Caramelised Banana

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## Tea/Coffee & Petit Fours

### Allergies & Dietary Requirements

when making your booking please inform us of any allergy or dietary requirements you or your guests may have, as we are always willing to accommodate all requests. If, for some reason, we have not been informed prior to your meal, we will endeavor to meet your requirements.

Head Chef: Andrew Glover

General Manager: Apo Ozdamar