

Father's Day Menu

Sunday 17th June 2018

Five-Course-Meals- £35 per person

Canapés on arrival

Starters

Soup

Minestrone, Soba Noodles, Soya Dressing

Terrine

Smoked Ham Hock, Piccalilli, Pea Shoots, Toasted Brioche

Crab

White Crab Tian, Brown Crab Bavoire, Chargrilled Asparagus, French dressing

Beetroot

Carpaccio, Glazed Goats Cheese Marinated Wild Mushrooms, Balsamic Reduction

Main Course

Beef

Roasted Scotch Sirloin with all the Trimmings

Cornish Lamb

Baked Leg of Lamb, Provençal Vegetables, Redcurrant Jus

Pork

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

Sea Bass

Pan Fried Fillet, Lemon and Dill Risotto, Poached Fennel, Champagne Butter Sauce

Desserts

Strawberry

Trifle, Sherry Jelly, Chantilly Cream

Chocolate

Crème Brûlée, Shortbread Biscuit, Raspberry Ice Cream

Orange

Bread and Butter Pudding, Custard, Grand Marnier Poached Orange

Frangipane

Tart, Poached Pears, Almond and Coffee Anglaise, Vanilla Ice Cream

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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.